

# Entertaining Hints

## Flavor The Season With Cinnamon



From eggnog to snack mix, cinnamon plays a flavorful part in a variety of seasonal recipes.

(NAPSA)—What flavor can be used to complement everything on your winter table, from entrées to desserts and snack mixes? If you said “cinnamon,” then you’ve got a head start on spicing up your seasonal fare.

The aroma of cinnamon is warm, a sweet and pungent reminder of childhood and celebrations passed. It is a treat for the eyes (adding a rich, reddish-brown color to most dishes), nose and, of course, the taste buds. For a seasonal sensation, try melting a cinnamon stick in a cup of hot chocolate or dusting some atop a tray of cookies or a frothy glass of eggnog. You can also place a stick in a pot of water on the stove to fill the house with the delicious scent.

Cinnamon is also a popular ingredient for breakfast. Kellogg brings cinnamon to the breakfast bowl with new *Cinnamon Crunch Crispix™*. This cereal crunches with the great flavor of cinnamon and a touch of brown sugar. It’s got a taste the whole family will love. *Kellogg’s® Cinnamon Crunch Crispix™* also gives a boost to recipes, such as this snack mix favorite:

### *Cinnamon Caramel Crunch Crispix® Mix*

- 6 cups Kellogg’s® Cinnamon Crunch Crispix™ cereal**
- ½ cup dry roasted sunflower seeds**
- ⅓ cup fat-free caramel ice cream topping**
- 1 tablespoon margarine**
- ⅓ cup English toffee bits**

**Combine cereal and sunflower seeds. Set aside. Place ice cream topping and margarine in microwave-safe bowl. Heat in microwave on High for 30 seconds. Stir until smooth. Add cereal and sunflower seeds, stirring until evenly coated. Return to microwave and cook 4 minutes longer, stirring after each minute. Remove from microwave and mix in toffee bits. Spread evenly on wax paper lined baking sheet. Cool completely. Store in airtight container.**

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