

## Cinnamon Crescents

1 pkg. crescent rolls  
cinnamon and sugar mixture  
½ stick margarine  
½ C brown sugar

Melt margarine and brown sugar in the casserole dish (use a small one, a pie pan is OK). Meanwhile make rectangles with crescent rolls and sprinkle with cinnamon and sugar. Then roll up and cut into ¾ inch pieces and put into melted margarine/brown sugar mixture. Bake for 30 minutes and invert onto a plate.

**Katie Schnee • Kalispell**

## Best Ever Cinnamon Rolls

Use your favorite cinnamon roll recipe and add 2 tsp. cinnamon to the batter with the other dry ingredients.

Don't forget lots of cinnamon and brown sugar as the filling.

But, to make them the "best ever," use a drop or two of cinnamon oil to your favorite cream cheese frosting!

**Lana Toren • Columbia Falls**

## Cinnamon Candy

3 1/2 C white sugar  
1 C light corn syrup  
1 C water  
1 to 2 tsp. cinnamon oil

Mix together sugar, corn syrup and water. Boil to 300 degrees on a candy thermometer. Remove from heat and add cinnamon oil. Stir flavoring in quickly and don't scrape the pan. Pour mixture on buttered parchment paper. As soon as you can, cut into squares (any size) with large knife. Turn over onto another piece of paper and when cold, the paper will peel off. Break the squares into pieces and put in a strainer and hold over boiling water until barely damp. Quickly mix the pieces in white sugar to coat them.

**Lana Toren • Columbia Falls**

## Chocolate Chip Cinnamon Cake

1 C white sugar  
2 cubes butter (1 C)  
2 eggs  
2 C flour  
1 tsp. soda  
1 tsp. baking powder  
2 tsp. cinnamon  
1 C sour cream

### Topping

1 C brown sugar  
1 C chopped nuts  
2 tsp. cinnamon  
1/2 C cinnamon chips  
1 C chocolate chips

Cream together sugar and butter. Add eggs and beat well. Mix in flour, soda, baking powder, cinnamon and sour cream. Spread half of batter into greased tube pan. Top with 1/2 of filling mixture. Top with rest of batter, then rest of filling mixture. Do not swirl or mix. Bake at 350° for about 45 minutes until done.

**Lana Toren • Columbia Falls**

## Jewish Coffee Cake

1 box yellow cake mix  
1 large or 2 small boxes lemon or vanilla instant pudding  
2 tsp. vanilla  
5 eggs  
3/4 cup cooking oil  
1 cup water

### Topping

1/2 cup nuts, chopped  
1/2 cup sugar  
1 tbsp. plus 1 tsp. cinnamon

Mix cake ingredients and beat with electric mixer for 10 minutes. Pour 1/2 of the batter into a greased tube pan. Sprinkle with 1/2 of the topping mixture, then swirl with a knife. Pour remaining batter into pan and swirl in remaining topping. Bake at 325° for 60 minutes.

**Agnes DeLeon • Melrose**