



3RD PLACE — \$10

Cinnamon Swirl Salad

2 (3 oz.) pkgs. Lemon Jell-O
 ½ cup red cinnamon candies
 3 C boiling water
 2 C applesauce
 1 tbsp. lemon juice
 ½ cup coarsely chopped walnuts

Topping

2 (8 oz.) pkgs. Cream cheese, softened
 ¼ cup milk
 2 tbsp. mayonnaise

Dissolve Jell-O and candies in boiling water. Stir in applesauce and lemon juice. Chill until partially set. Fold in nuts. Turn into 8x8x2 inch pan. Beat together topping ingredients and spoon on top of salad. Swirl through to marble. Chill until firm. Cut into 9 squares.

Jane Bailey • Corvallis

4TH PLACE

Fried Cinnamon Strips

1 C sugar
 1 tsp. ground cinnamon
 ¼ tsp. ground nutmeg
 10 (8 inch) flour tortillas
 Cooking oil

In a large resealable plastic bag or a large Tupperware bowl, combine sugar, cinnamon and nutmeg; set aside. Cut tortillas into 3x2 inch strips. Heat one inch of oil in a skillet or electric fry pan to 375°. Fry 4 -5 strips at a time for 30 seconds on each side or until golden brown. Drain on paper towels. While still warm, place strips in a Ziplock bag or Tupperware bowl (with lid on tight) with the sugar mixture; shake gently to coat. Serve immediately or store in an airtight container. Yield: 5 dozen.

Erin Lynn M. Ramberg • Chinook

1ST PLACE — \$30

Walnut Cinnamon Coffee Cake

½ C butter
 ½ C oil
 ½ C white sugar
 4 eggs
 1 pkg. butter golden, white or yellow cake mix
 1 C sour cream

Filling

1 C chopped nuts
 ¼ C brown sugar
 4 tsp. cinnamon

Topping

⅓ C flour
 ¼ C white sugar
 ¼ C brown sugar
 4 tsp. cinnamon
 ¼ C butter

Combine butter, oil, sugar and eggs. Beat together well. Add in cake mix and mix well. Stir in sour cream just until combined. Pour ½ of batter into a greased 13x9 inch pan. Sprinkle on filling. Top with the remaining batter. Cut with a knife to swirl and then sprinkle on topping. Mix the topping together until it is like coarse crumbs. Bake at 350° for about 40 to 45 minutes or until tests done.

Lana Toren • Columbia Falls

Look for other *Roll Me In Cinnamon* recipes at: www.mtco-ops.com. Send your recipes for “*Can’t Anybody Cook a Decent Pork Chop,*” for March to Rural Montana Recipes, Box 3469, Great Falls, MT 59403, or e-mail rural@mtco-ops.com by Feb. 1. For April send your *Scratch Up Some Pancakes or Waffles* recipes from scratch.

Lana Toren



2ND PLACE — \$20

French Breakfast Puffs

⅓ C shortening
 ½ C sugar
 1 egg
 1 ½ C sifted flour
 1 ½ tsp. baking powder
 ½ tsp. salt
 ¼ tsp. nutmeg
 ½ C milk

Reserve

½ C melted butter
 ½ C sugar
 1 tsp. cinnamon

Cream shortening, sugar, salt and nutmeg with egg. Alternate flour and milk. Bake in greased muffin tins at 350° for 15 to 20 minutes. Remove from oven and immediately roll in reserved melted butter and then sugar and cinnamon mixture.

Nancy Light • Cut Bank

5TH PLACE

Cinnamon Cream Sauce

1 C whipping cream
 ⅔ C brown sugar
 1 tsp. vanilla
 1 tsp. cinnamon

Boil rapidly until thickened, stirring occasionally. This is best served warm. Great over bread pudding, apple cake and vanilla ice cream.

Lana Toren • Columbia Falls