

Cinnamon Christmas Ornaments with Glitter

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Ingredients:

1 1/4 cup ground cinnamon
1 tablespoon ground cloves
1 tablespoon glitter
1 cup cinnamon applesauce

Preheat your oven to 200°F.

Mix the cinnamon, cloves, and glitter in a bowl. Stir in the applesauce.

Knead gently to make sure everything is incorporated. Sprinkle some extra cinnamon on the counter (like you would flour before rolling out cookie dough) and roll out the cinnamon dough to about 1/2 inch thick.

Cut out desired shapes with cookie cutters and gently transfer ornaments to baking pans lined with parchment paper. Use a wooden skewer to very gently make a hole in the ornaments for hanging.

Gently reroll and knead scraps of dough. Roll out and cut more shapes, being careful there are no large cracks in the dough.

Bake for 2 hours, flip and bake for another hour. Allow to cool on pan.

Thread pieces of twine or ribbon through the holes to hang ornaments.

