

# Cinnamon Honey Butter

This is an easy recipe that makes a delicious gift. Make a large batch and use small mason jars for gift giving. Delicious and homemade!

## Ingredients:

8 Tablespoons unsalted butter at room temperature

¼ cup powdered sugar

1 Tablespoon honey add more to taste

1 teaspoon cinnamon add more to taste

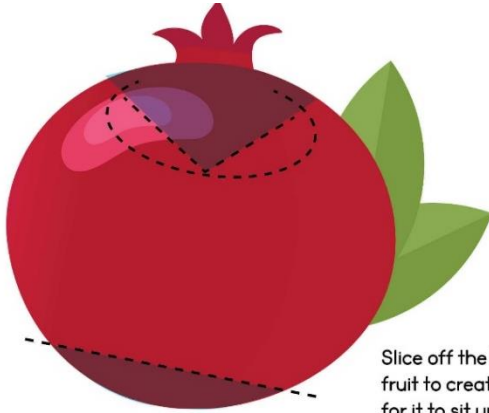
## Directions:

Combine ingredients in a large bowl and mix on low speed with either a standing mixer or hand mixer until combined.

Then, increase the speed to medium-high and beat until light and fluffy, about 3-5 minutes.



# Open and Eat a Pomegranate



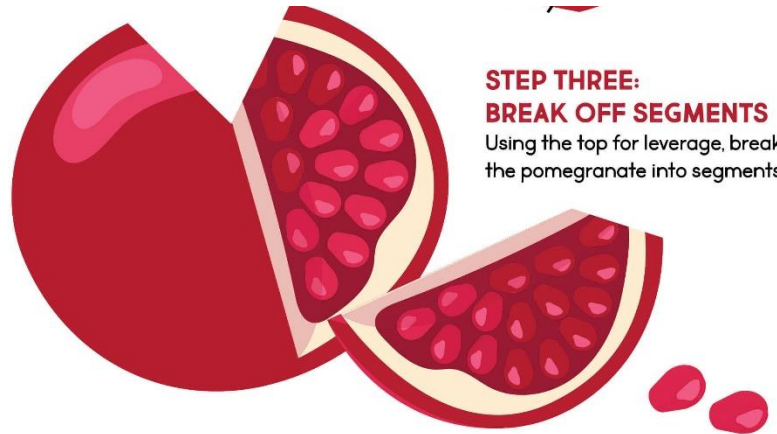
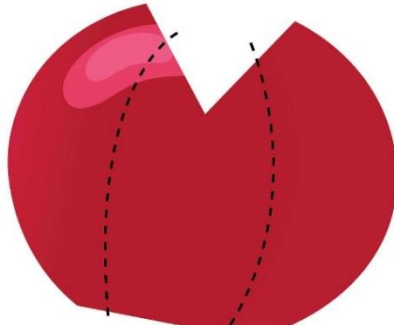
## STEP ONE: CUT

Using an angled knife, remove the crown of the pomegranate.

Slice off the bottom of the fruit to create a flat surface for it to sit upon

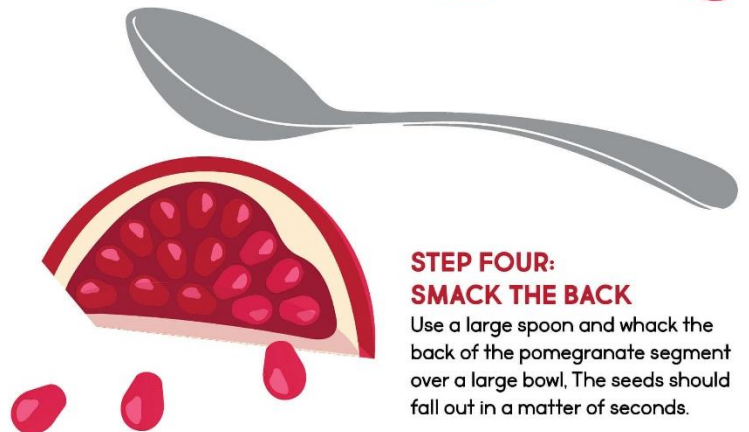
## STEP TWO: SCORE RIDGES

Lightly draw your knife down the ridges of the fruit, cutting all the way through the skin.



## STEP THREE: BREAK OFF SEGMENTS

Using the top for leverage, break the pomegranate into segments.



## STEP FOUR: SMACK THE BACK

Use a large spoon and whack the back of the pomegranate segment over a large bowl. The seeds should fall out in a matter of seconds.

# Pumpkin Whipped Cream

## Ingredients

2 cups heavy whipping cream  
1 tsp pumpkin pie spice  
1/2 cup powdered sugar



## Instructions

Place a metal or glass mixing bowl and beaters in the freezer for 15 minutes. Remove the bowl from the freezer. Add the heavy cream, pumpkin pie spice, and powdered sugar, and beat with an electric mixer for 4-5 minutes, or until stiff peaks form / it's scoop-able with a spoon and holds its shape. Use on cakes, cupcakes, pies, coffee, hot cocoa, etc. Place leftovers in a container and store in the fridge for up to 1 day. Rewhip as added.





