



Baker's Cinnamon

Blue Mountain Valley Bakers Cinnamon is Korinji (Korintji, Korintje) cinnamon. It has a slightly more intensive color and flavor than the Cassia Vera and is thus rated the better type of cinnamon for baking needs. Not only is it precious as a flavoring for food, but is esteemed as a medicine, perfume, and incense.

Korinji is deep reddish brown and has a sharp cinnamon flavor. The volatile oil content is higher than what you would find in a non-bakers cinnamon, which is the principal quality factor. It is determined through steam distillation methodology. Cinnamaldehyde is the principal contributor to the spice's flavor and aroma.

Fruit Salsa and Cinnamon Chips (50 Servings)

Ingredients

10 kiwis, peeled and diced
10 Golden Delicious apples-peeled, cored and diced
2-1/2 pounds raspberries
5 pounds strawberries
1/2 cup and 2 tablespoons white sugar
1/4 cup and 1 tablespoon brown sugar
3/4 cup and 3 tablespoons fruit preserves, any flavor
50 (10 inch) flour tortillas
butter flavored cooking spray
1/2 cup sugar
2 tablespoons Baker's cinnamon

Directions

Preheat oven to 350° F (175° C).

In a large bowl, thoroughly mix kiwis, Golden Delicious apples, raspberries, strawberries, white sugar, brown sugar and fruit preserves. Cover and chill in the refrigerator at least 15 minutes.

Coat one side of each flour tortilla with butter flavored cooking spray. Cut into wedges and arrange in a single layer on a large baking sheet. Sprinkle wedges with desired amount of cinnamon sugar. Spray again with cooking spray. Bake in the preheated oven 8 to 10 minutes. Repeat with any remaining tortilla wedges. Allow to cool approximately 15 minutes. Serve with chilled fruit mixture.



680688 6/16 oz.

