

5 Minute "Baked" Apple

A quick and easy small-portion dessert for when you need something fast, or just have a craving for the tartness of apple with the sweetness of our Brown Sugar & Cinnamon butter.

- 1 medium apple, sliced peeled or unpeeled
- 1/2 Tablespoon Dancy's Fancy Brown Sugar and Cinnamon Butter (dairy or vegan)
- 1 Tablespoon Cinnamon Imperials (red hots)

Place all ingredients in a microwave safe bowl, cover with plastic wrap, and "bake" on high for 2 minutes. Remove from microwave, carefully-the bowl is extremely hot- and allow to cool slightly.

Serve warm with a scoop of vanilla ice cream.
Makes 2 servings.



Pocket Salmon

A no-fuss meal that is as simple as it is tasty. Single serving recipe that is easy to scale to your needs.

- 4 to 5 oz. fresh or frozen salmon filet (with or without skin)
- 1/4 cup chopped zucchini
- thin sliced red onion
- 2 thin slices of fresh lemon
- 1/2 Tablespoon Dancy's Fancy Lemon Pepper Butter
- Fresh cracked pepper to taste

Pre-heat oven to 375°



Take a sheet of aluminum wrap, approx. 12" square and place fish in the middle. Place the lemon slices on top of the fish, and arrange the other vegetables around it. Top with the Lemon Pepper butter.

Fold into a packet, and place on a baking tray in the oven for 20 minutes.

A great side with this would be brown rice tossed with more of the tasty Lemon Pepper butter.

Pumpkin/Cranberry Scones

A twist on the classic Irish scones. Scones are normally served with marmalade or jam, but these don't need either!

- 3 cups flour
- 1/4 cup unpacked light brown sugar
- 2 1/2 teaspoons baking powder
- 2 teaspoons pumpkin pie spice
- 1 teaspoon salt
- 1/2 teaspoons baking soda
- 3/4 cups (6 tablespoons) Dancy's Fancy Pumpkin Butter
- 1 cup buttermilk
- 1/3 cup dried cranberries
- 1 teaspoon pumpkin pie spice
- 2 teaspoons sugar

Directions

Heat oven to 400 degrees.

In a large mixing bowl, combine flour, brown sugar, baking powder 2 teaspoon pumpkin pie spice, salt and baking soda. Mix well.

Cut in butter until it is a coarse meal. Add buttermilk until just combined. Add cranberries.

Turn dough out onto a floured surface. Pat to 1/4" thick and cut into biscuit sized rounds.

Place on baking paper, sprinkle lightly with water, and dust tops with the pumpkin pie spice and sugar mixture.

Bake for 15 minutes or until brown.

Makes a dozen scones.

