

Simply Organic® Mulling Spice

Guaranteed to
Warm Your Belly
& Your Soul.



Splendid Spiced Cocoa

Preparation time

5 minutes

Cooking time

60 minutes

Serves

6 servings

- 4 cups 2% milk
- 2 cups half and half
- 1 tablespoon Simply Organic vanilla extract or flavor
- ¾ cup blue agave syrup
- 1 cup cocoa powder
- 1 package Simply Organic Mulling Spice

In a 2 quart or larger crock pot, add milk, half and half, vanilla and agave. Heat on high. When liquid reaches room temperature, whisk in cocoa. Place Mulling Spice in muslin bag or banded coffee filter and add to crock pot. Heat on high for 30 minutes then turn down to low. Serve when desired temperature reached.

Chef Suggestions - May also add mulling spice loose and strain before serving. For lower calorie and fat version, substitute milk for half and half.

Cider Shortbread Cookies

Preparation time

10 minutes

Cooking time

10 minutes

Serves

24 servings
(2 cookies)

- 1 cup melted butter
- 1 cup blue agave syrup (or honey)
- 2 eggs
- 1 teaspoon Simply Organic vanilla extract
- 2 tablespoons Simply Organic Mulling Spice
- 4 cups all-purpose flour
- 2 tablespoons baking powder
- Plastic wrap

In a large mixing bowl, cream butter, agave, eggs and vanilla together. In a spice or coffee grinder, grind Mulling Spice to a coarse powder. Sift out any larger pieces and then whisk powder into cream mixture. Slowly add flour and baking powder, stirring constantly until completely blended. Divide dough into 4 equal parts. Roll each section into a cylinder approximately 10 inches in length by 1 ½ inches in diameter. Wrap in plastic and refrigerate a minimum of 1 hour. When ready, preheat oven to 350°, slice dough into ¼ inch rounds, place on cookie sheet and bake 8 to 10 minutes or until light golden on top. Makes 4 dozen cookies.

More tasty recipes using Simply Organic® products can be found at www.simplyorganicfoods.com.