

# Cinnamon Applesauce Ornaments



Get creative and make some all-natural and sweet-smelling ornaments for your Yule tree this year. You can make up any shapes you want, decorate them or just leave them simple for the tree.

*Remember though, these aren't actually edible and shouldn't be used like a cookie. And yes, these take a LOT of cinnamon. Try to get some cheap stuff at your local dollar store if you can.*

- 1 1/2 cups applesauce
- 1 1/2 cups cinnamon
- 2 to 3 tbs white glue

Mix everything together in a big mixing bowl. You will get a soft dough when it's all blended up. If it's too wet, add more cinnamon and you can add more applesauce if it's a little crumbly. Use your best guess.

Roll out your dough on a cutting board or counter with waxed paper down. Get to about 1/8 of an inch thick or more, and then use whatever cookie cutters you have on hand to cut out your ornament shapes.

Poke a hole in one end of each one for hanging, and then bake them for about 2 hours at 200F. Watch them carefully. You really just want to get them dried through and not scorched. You can even leave them out to air dry on a wire rack if you prefer not to bother with the stove at all.

Once they're dry, string yarn or ribbon through the holes and decorate with paint, glitter or whatever you feel like. They should last several years to make great keepsakes for many Yules to come.



# Spiced Apple Wassail



I can't think of anything more appropriate for Yule than coming in on a cold winter's evening to a hot cup of spicy cider. This recipe makes enough for a crowd!

- *4 cups cranberry juice*
- *6 cinnamon sticks*
- *5 cups apple juice or cider*
- *1 small orange*
- *1 cup water*
- *1 apple*
- *1/2 cup brown sugar*
- *Handful of whole cloves*



Stick the cloves all over the orange, right through the rind. Then chop up the apple into chunks or slices.

In a big cooking pot, stir together all the juices and water. Then add in all the cinnamon, clovey orange, pieces of apple and the brown sugar.

Put it on the stove and simmer the whole mix for a few hours. Give it an occasional stir so nothing sticks to the bottom.

When you're ready to serve, strain out all the pieces and bits, and serve in a mug with an orange slice or cinnamon stick for a little garnish.

Not only will your house smell wonderful, you'll have some delicious warm wassail by the end of the day. There should be enough for about a dozen people.

# Yule

Solstice

Winter

Holly

Log

Tree

Gifts

Pine

Rebirth

# Yule

Solstice

Winter

Holly

Log

Tree

Gifts

Pine

Rebirth

Have a SNOWY Solstice !!



HAPPY

YULE



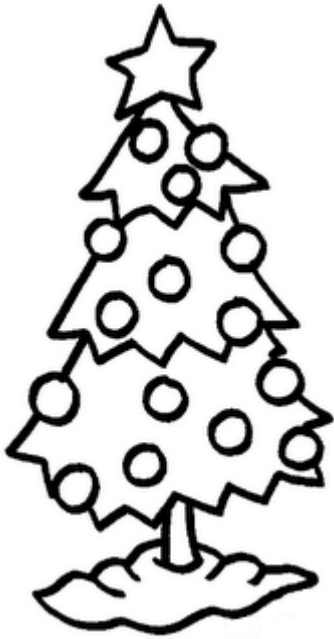
# Yule 1

H Q J K H J V H R N G T H C H  
E E N E T E Z E Y N W A D D D  
Q Q U V A N B E C Y K Y E F W  
M P S M E I C I G D R C W P X  
J C R M R P N I K E O I Q H G  
Z M D T W N F P W R X M B P A  
Y F H X A Z H J A D B Q C R P  
K B G M Y W J T A X B M U O R  
T Q O Q K H E C A E P W A S J  
N N N S O E C N U R G K B G X  
M I S T L E T O E O E S O K I  
B N J E P L E C I T S L O S L  
O E D E K D Y N H X D X J Y Y  
K T X Z Z B F D H O L L Y Z B  
J Z M Y R R H Y U D Z P F S A

HOLLY  
SOLSTICE  
SUN  
PINE  
CINNAMON  
REBIRTH  
DECORATE  
RED  
GOLD  
MYRRH  
WREATH  
MISTLETOE  
DAWN  
WHEEL  
PEACE



## Yule 2



M N P L Y A X U T L C P R Q J  
P P B D W E V F Y T N U S V I  
X K U S S W Y G G O L D F H L  
K R A A W U L C E A I T K S W  
S Y E F L V W I O M G P M K S  
X P V E A P N O T D T B Z P P  
W U E W V X J O E R Z U H G N  
R S R A I J C U L X E C N O N  
E H G W C P F X T Q I V M Z M  
A V R I A E Q E S S L A L P Y  
T E E R F Y Q E I W N Y B I M  
H G E Q Y T W H M N O M B N S  
J G N R C M S R I Z R N Q E K  
J L E I T M D C L I J N S P R  
R G V H S T C F S K E J X G C

YULE  
SUN  
GIFTS  
TREE  
PINE  
CINNAMON  
SNOW  
GOLD  
MYRRH  
WREATH  
MISTLETOE  
SILVER  
EVERGREEN  
NUTMEG  
PEACE



