

SweetSource Recipes: Updated 1.5.06

Oatmeal Peanut Butter Agave Cookies:

1/2 C	Earth Balance or Butter
1/2 C	SweetSource Sweetener
1/4 C	Agave Nectar (or SweetSource)
1/2 tsp	Natural Vanilla Extract
1/4 tsp	Baking soda
1/2 C	Whole Wheat Pastry Flour (Bob's Red Mill)
1 1/2 C	Oats
4 T	Natural Peanut Butter (Adams)

Cream together the first 4 ingredients. Sift in the baking soda and flour, mix well. Stir in the oats. Add Peanut butter and mix until well blended. Drop by teaspoonfuls onto cookie sheet. Bake at 350 degrees for 10 to 12 minutes. Makes about 2 dozen cookies. If desired, raisins and/or walnuts can be pressed into the teaspoonfuls before baking.

Cinnamon Sugar

Mix 1 tsp pure ground cinnamon with ¼ cup of SweetSource. Sprinkle over toast, oatmeal etc...

Caramel Popcorn

¼ cup Earth Balance (For Popcorn)

1/3 C	Pure Maple Syrup
3 TBS	SweetSource Sweetener
2 TBS	Earth Balance or Butter
1 tsp	Natural Vanilla Extract

Pop a large bowl of popcorn, remove un-popped kernels. Add ¼ cup of melted earth balance and lightly salt.

Heat Maple Syrup, Vanilla and Earth Balance on Med heat until bubbling. Add SweetSource while constantly mixing until dissolved.

Pour into glass container and cool off in freezer for about 5 minutes. Drizzle over popcorn. Spread out on wax paper and let set (about 30 minutes).