

# The Magic of Cinnamon Chips

Using Cinnamon Chips in Cookies,  
Muffins, Breads, & More!



Recipes & Methods

Dennis Weaver

**The  
Prepared Pantry**

## About Our Cinnamon Chips

We were in Salt Lake, stopped at a bakery, and bought their cinnamon chip bread. It was great. When we got back to the office, we called a food broker and said, "Find those cinnamon chips." He did. We tested them and loved them.

He found them at a small chocolate maker. They made them the same way that they make their chocolate chips. But these were mini chips—which we liked. That way, you get a burst of cinnamon in every bite.

They weren't available to consumers. They sold them by the pallet to commercial bakeries. (They had to be good or the commercial bakeries wouldn't use them.) After testing, we began buying them and packaging them in consumer-sized packages.



We sell a lot of these chips. We sell them online but our local customers--they're really passionate about their chips. They are our best selling product in our store in Rigby, Idaho. Favorite cinnamon chip recipes get passed around in our local community. Some, we have published in our local paper. Cinnamon chip zucchini bread and cinnamon chip banana bread are the most popular recipes. You'll find both of these recipes in this guide.

You'll find eight recipes in this e-book to get you started. More importantly, you'll learn how to use these chips in your favorite recipes

We think you'll love your cinnamon chips. Thanks for trying them.

*Dennis & Merri Ann Weaver*

**The Prepared Pantry**  
2 North Landmark Lane  
Rigby, ID 83442  
208-745-7892  
[www.preparedpantry.com](http://www.preparedpantry.com)

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## How to Use Your Cinnamon Chips in Your Recipes

Put cinnamon chips in breads, scones, muffins, cookies, and pancakes. Add them to almost any recipe that calls for cinnamon--you'll add a burst of cinnamon in every bite.

To add cinnamon chips to breads, muffins, cookies, and pancakes, use the following amounts. Always add the cinnamon chips right at the end of the mixing or kneading process.

- For yeast breads, add 3/4 cup per loaf
- For sweet breads, add 1 cup per loaf
- For cookies, add 1 1/2 to 2 cups per 4 dozen batch
- For muffins, 1 cup per twelve muffins
- For a sheet cake, 1 to 1 1/2 cups per large cake
- For pancakes, add 2/3 cup for each pound of pancake mix

Do not over mix. These are mini chips and may melt with extended mixing.

## The Reviews

This is what others are saying about our cinnamon chips.

### Home Baker

*Susan Ramirez (Aurora, IL) 2/26/2010 11:32 AM*

My favorite cookie is Oatmeal/Cinnamon. Use to use store bought cinnamon chips, but switched to these. What a difference!! Won't bake with any other cinnamon chip now. These are fantastic

### Love these!

*Jenny (Utah) 2/26/2009 10:45 AM*

We go through these so fast! Use them in everything, from bread to muffins to pancakes. They add such an intense cinnamon flavor. But it's never overly cinnamon. They're perfect. And they're so cute and miniature. Smaller than the average size chip. And they seem to have a really long shelf life. Love them!!

### Intense Cinnamon flavor

*Nancy (Deerfield, IL) 1/10/2009 9:49 PM*

I searched for "bakery" cinnamon chips and bought a commercial brand at the supermarket that were a limited-time seasonal special. I tried the Prepared Pantry gourmet cinnamon chips based on consumer reviews. No comparison. These are exactly what I was looking for in the first place. By contrast, the commercial brand seems greasy and not as flavorful. These chips have an intense and concentrated cinnamon taste and bake beautifully. They were perfect for my cinnamon scones (p.s. try eggnog in place of buttermilk!). They are also a reasonable value.

### The Best!

*Virginia (NJ) 10/18/2008 9:33 AM*

After enjoying cinnamon chip muffins and coffee cakes the bakery, I really wanted to make my own with the same type of cinnamon chip. Forget the supermarket variety - not even close.

This cinnamon chip from Prepared Pantry is spot-on! Now, my home baked muffins, coffee cakes, desserts and even pancakes have a professional quality thanks to these delicious cinnamon chips!

## Raggedy Ann Cinnamon Chip Muffins

These muffins are made with cinnamon baking chips. In the high heat of the oven (the oven is set to 425 degrees), the cinnamon chips melt leaving swirls of cinnamon through the muffins. With all that melting cinnamon, the tops are often roughhewn and ragged and hence the name, Raggedy Ann cinnamon Chip Muffins. These are very good muffins.

This recipe makes ten large, well-domed muffins or 12 smaller ones.

### Ingredients

2 large eggs  
1 cup buttermilk  
one teaspoon vanilla

2 cups all-purpose flour  
1/3 cup whole rolled oats  
1 cup granulated sugar  
1/2 teaspoon baking soda  
1/2 tablespoon baking powder  
1/2 teaspoon salt  
1 teaspoon cinnamon

1 cup Prepared Pantry or equal cinnamon chips

*For the topping:*

2 tablespoons granulated sugar  
1/2 teaspoon cinnamon

### Directions

Preheat oven to 425 degrees. Grease a muffin pan.

1. Whisk the eggs together in a small bowl. Add the buttermilk and vanilla. Set aside.
2. In a medium bowl, mix the flour, oats, sugar, baking soda, baking powder, salt, and cinnamon together.
3. Make a well in the dry ingredients and add the liquid ingredients. Stir only until combined. Add the cinnamon chips.



4. Drop the batter into the greased muffin cups. Mix the two tablespoons sugar and 1/2 teaspoon cinnamon together. Spoon the cinnamon sugar over the muffins.
5. Place the muffin pan in the oven. Immediately turn the temperature down to 375 degrees. Bake for 15 minutes or until done. Baking times will vary depending on how well your oven holds heat. Cool the muffins on a wire rack.

## **Lou Anne's Cinnamon Cream Cheese Stuffed French Toast**

Here you will find a very good, easy stuffed French toast and a couple variations: a maple cream cheese French toast and a raspberry almond.

This is an unusual recipe with flour added to the egg and milk mixture, more like a tempura batter.



### **Ingredients**

6 ounces cream cheese  
2 tablespoons sugar  
1/4 cup cinnamon chips  
10 slices good quality bread  
1 large egg  
1 cup cold milk  
1/2 cup flour  
1 teaspoon vanilla  
butter for frying

### **Directions**

1. Combine the cream cheese, sugar, and cinnamon chips in a bowl. Spread the mixture on half the slices of bread and top with the other half to form sandwiches.
2. Whisk the egg, milk, and vanilla together. Gradually stir in the flour.
3. Heat a skillet with a couple tablespoons of butter in it. When the skillet is hot, dip the sandwiches in the egg mixture, turning to cover both sides, and then place them in the hot skillet. Cook one side of the sandwiches and then the other until the French toast is lightly browned. Serve immediately.

### **Variations**

You can use this basic recipe and mix in three or four tablespoons of your favorite jam or jelly instead of the chips.

## Cinnamon Chip Banana Bread

Everyone loves banana bread. But we've found that it's hard to get enough flavor with only bananas. It needs a boost from banana flavor. We added a touch of lemon to contrast and make the banana flavor sharper.

We added cinnamon chips to provide a burst of cinnamon in every bite.

This is scrumptious bread. Like most quick breads, it improves after being refrigerated overnight.



### Ingredients

1 1/2 cups all purpose flour  
1/4 cup quick oats  
2 1/4 teaspoons baking powder  
1/2 teaspoon salt  
1/2 teaspoon Korintje cassia ground cinnamon  
1 1/4 cups mashed bananas (about 2 large bananas)  
1/3 cup butter, melted  
2/3 cup granulated sugar  
2 large eggs  
1/2 teaspoon Marsden and Bathe lemon flavor or equal  
2 teaspoons Marsden and Bathe banana flavor or equal  
3/4 cup cinnamon chips  
1/2 cup chopped walnuts

### Directions

Preheat the oven to 350 degrees. Prepare an 8 1/2 x 4 1/2-inch loaf pan medium loaf pans by greasing the pan well and flouring it or lining it with parchment paper.

1. Carefully measure the flour and then combine with the oats, baking powder, salt, and cinnamon. Set aside.
2. Mix the mashed bananas, melted butter, sugar, eggs, and flavors together. Add the wet ingredients to the dry ingredients and combine. Add the cinnamon chips and nuts.
3. Scrape the batter into the loaf pan and bake for fifty minutes or until the bread tests done with a skewer or toothpick inserted in the center of the loaf.
4. Place the pan on a cooling rack. After five minutes, remove the loaf from the pan and continue cooling on a wire rack.

**Baker's note:** We debated adding the lemon flavor; we're glad that we did. It really sets the banana flavor off and even with 1/2 teaspoon is noticeable.

## Cinnamon Chip Pancakes

Use your favorite pancake mix. Add 3/4 cup gourmet cinnamon chips for every 2 1/2 cups of pancake mix. Mix the pancake batter according to instructions and add the chips.

Maple syrup goes well with these pancakes. For a special treat, try apple syrup or peach syrup.



## Pumpkin Harvest Cinnamon Chip Cookies

2 cups flour  
1 teaspoon baking soda  
1/2 teaspoon salt  
3 teaspoons cinnamon  
1 teaspoon allspice  
1 cup butter  
1/2 cup granulated sugar  
1/2 cup brown sugar  
1 large egg  
2 teaspoons vanilla  
1 cup pumpkin  
1 1/2 cups cinnamon chips  
1 cup pecan pieces

Preheat oven to 350 degrees. Grease baking sheets well.

1. Mix the flour, baking soda, salt, cinnamon, and allspice in a medium bowl. Set aside.
2. Cream the butter and sugars together. Beat in the egg and vanilla. Continue to beat until light and fluffy.
3. Add the pumpkin and about 1/3 of the flour mixture. Beat until combined. Add the rest of the flour and combine. Add the chips and nuts.
4. Spoon mounded tablespoons onto the greased baking sheets, leaving room for spread. Bake for 11-12 minutes or until the edges just barely start to brown. Remove the cookies to a wire rack to cool.

## Pumpkin and Cinnamon Chip Snacking Cake

3 1/2 cups flour  
4 teaspoons baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1 teaspoon cinnamon  
1/4 teaspoon allspice  
1/2 cup shortening  
1 cup granulated sugar  
1 cup brown sugar  
3 large eggs  
1 teaspoon maple flavoring  
1 cup canned pumpkin  
1/2 cup milk  
1 cup cinnamon chips  
4 ounces cream cheese  
1/2 cup butter  
4 cups powdered sugar  
1 teaspoon vanilla  
1 tablespoon lemon juice  
water



Preheat the oven to 325 degrees. If you are using a dark pan, preheat to 300 degrees.

1. Mix the flour, baking powder, baking soda, salt, cinnamon, and allspice together in a medium bowl. Set aside.
2. Cream the shortening and sugars together. Add the eggs one at a time, beating after each. Beat the mixture until light and fluffy.
3. Add the maple and pumpkin and combine.
4. Alternately add the flour in three additions and the milk in two, starting with the flour. (Adding the flour and milk in stages will better balance the batter.) Add the chips. Scrape the batter into a well-greased 8 1/2 x 13-inch pan.
5. Bake for 50 to 55 minutes or until the cake tests done. Cool on a wire rack.
6. For the frosting, beat the cream cheese and butter together. Add the powdered sugar and continue beating. Add the vanilla and lemon juice. Add just enough water to bring the frosting to a spreadable consistency. Frost the cake after it has cooled.

## Sour Cream Cinnamon Chip Zucchini Bread

This recipe came to us from Kara Orgill who visits our store and is an excellent baker.

Several years ago, we visited a Great Harvest® bakery where we tried their cinnamon burst bread. We loved the cinnamon chips and the bursts of sweet cinnamon they created. When we got back to the office, we called a food broker, "Find us those chips!" Several months later he did and we've been using them in bread, muffins, and cookies since.



### Ingredients

3 cups all-purpose flour  
1 teaspoon baking soda  
1/4 teaspoon baking powder  
1 teaspoon cinnamon  
1 teaspoon salt  
3 large eggs  
2 cups granulated sugar  
1 teaspoon vanilla  
1/2 cup sour cream  
1 cup vegetable oil  
2 cups grated zucchini squash  
1 1/2 cups cinnamon chips

### Directions

Preheat the oven to 350 degrees.

1. In a large bowl, whisk the flour, baking soda, baking powder, cinnamon and salt together. Set aside.
2. In a smaller bowl, whisk the eggs, sugar, and vanilla together. Fold in the sour cream, oil, and zucchini.
3. Add the wet ingredients to the dry ingredients and stir until just combined. Stir in the cinnamon chips. Do not continue stirring.
4. Pour the batter into two well-greased 8 1/2 x 4 1/2 inch loaf pans. Bake for 55 to 65 minutes or until done. Cool for ten minutes on a rack before removing the loaves from the pan.

## Frosted Cinnamon Zucchini Bars

3/4 cup butter  
1/2 cup granulated sugar  
2/3 cup brown sugar  
2 large eggs  
1 teaspoon vanilla extract  
1 3/4 cups all-purpose flour  
1/2 tablespoon baking powder  
2 cups grated zucchini or other summer squash  
1 cup chopped nuts  
1 cup cinnamon chips



### For the Frosting

4 ounces cream cheese  
1/2 cup butter  
4 cups powdered sugar  
1 teaspoon vanilla  
1 tablespoon lemon juice  
water

Preheat the oven to 350 degrees.

1. With your stand-type mixer and with the paddle attachment, cream the butter and the sugars together. Beat in the eggs and vanilla.
2. Beat in the flour and baking powder. Add the zucchini and nuts.
3. Spread into a greased 9 x 13-inch greased baking pan. Bake for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.
4. For the frosting, beat the cream cheese and butter together. Add the powdered sugar and continue beating. Add the vanilla and lemon juice. Add just enough water to bring the frosting to a spreadable consistency. Frost the cake after it has cooled.

## Banana Cinnamon Chip Muffin Recipe

This is the same recipe as for standard-sized muffins except that our mini cinnamon chips are added. This recipe makes 12 standard muffins with high domes.

### The keys for success with this recipe are:

1. Use the ripest bananas that you can find. Ripe bananas have much more flavor.
2. Adjust the flour if you have to. Because bananas differ in their moistness as they ripen, you may have to add a couple tablespoons of flour. The batter should be half way between cake batter and cookie dough for drop cookies. It should be stiff enough that it can mound in your scoop.
3. Fill the muffin tins almost to the top. It takes a lot of batter to build a dome. If you fill the tins only 2/3's full, you'll have batter left over and smaller muffins. This recipe is designed for 12 standard muffins.
4. Start out with a hot oven. Preheat the oven to 400 degrees and then reduce the temperature as directed. The initial hot oven creates a burst of steam that helps lift the muffins.
5. Check the cooking time. Because you turn the temperature down, times are only an estimate and reflect the time required in our oven. Other ovens may retain heat as ours does.



### Recipe

2 1/4 cups all-purpose flour  
1 tablespoon baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt

2 1/4 cups ripe mashed banana  
1/2 cup granulated sugar  
1/2 cup sour cream (not low fat)  
1/4 cup vegetable oil  
3 large egg yolks  
1 teaspoon vanilla extract

1 cup pecan or walnut pieces  
3/4 cup cinnamon chips

Preheat the oven to 400 degrees.

1. Mix the flour, baking powder, baking soda, and salt together in a large bowl.

2. In another bowl, mix the mashed banana, sugar, sour cream, vegetable oil, egg yolks, and vanilla together.
3. Add wet ingredients to the dry and stir just until the ingredients are mixed well. Fold in the nuts and chips.
4. Fill the well-greased tins nearly full. Use all the batter for twelve standard muffins.
5. Bake for 8 minutes at 400 degrees. Reduce the temperature to 350 degrees and bake for another 8 to 10 minutes or until done. Let sit for five minutes and remove the muffins from the pan to a rack to cool.

## **Cinnamon Chip Mix Products Available at The Prepared Pantry**

We use cinnamon chips in some of our best selling mixes from breads to scones to pancakes. We recommend the following mixes:

- Auntie Mabel's Frosted Cinnamon Bun Scone Mix
- Cinnamon Burst Snickerdoodles
- Sweet Cinnamon Burst Bread Mixes.
- Cinnamon Chip Pancakes.
- Cinnamon Chip English Muffin Mix
- Cinnamon Chip Biscuits
- Cinnamon Chip Brown Sugar Muffins