



Sweet Potato Muffins

When you buy our Sweet Potato Muffin Mix, you have in your hands, the mix that will make the World's BEST Muffin! So, all you really need to do is just to BAKE those Muffins and enjoy every single bite!

- Muffins freeze perfectly after they are baked!
- Prepared batter refrigerates for a week - bake fresh as needed!
- Bake as HUGE muffins or TINY muffins!
- Bake as cupcakes (the latest rage in baking) in colored papers!
- Wrap and take baked muffins as a gift to someone!
- Gift wrap a Muffin Mix with a muffin pan for a present!
- Add chopped pecans, walnuts or almonds to the batter.
- Add raisins or chopped dried apricots or peaches!

Sweet Potato Pancakes

- 1 box Sweet Potato Muffins
- 1 egg
- 1 stick butter or margarine melted
- 1 ¼ cups water

Mix exactly as you would for muffins, but instead of baking them, drop dollops of mixture onto lightly oiled skillet to make pancakes! Refrigerate butter to make pancakes one day, muffins two days later, etc. Serve with butter and syrup

Appetizer or Brunch Variation: Make tiny pancakes, top with a smidge of softened cream cheese, then with thinly sliced ham!

Sweet Potato Nut Cake

- 1 box Sweet Potato Muffins
- 1 egg
- 1 stick butter or margarine melted
- 1 ¼ cups water
- 1 cup chopped walnuts, pecans or almonds

Mix as directed, stirring nuts into batter. Pour batter into sprayed tube or bundt pan. Sprinkle Crunch sugar topping over the top, then bake at 350 degrees for about 35 minutes. Time depends on the size and shape of your pan. Cool, then place on plate to serve.

Serve with a dollop of Cinn-ful Dip as a garnish!

Toffee Stuffed Muffins: Prepare Muffin batter and one batch of Toffee Crunch Cheese Cake Ball. Spray muffin pans, fill each muffin cup one-third full. Add 1 scoop of Toffee Crunch - cover with more muffin batter. Sprinkle Crunchy Sugar Topping on and bake as normal! Yummy!



Peach Pecan Pepper Preserves

Peach Pecan Cheese Ball

Makes 2 cups

- 3 Tbsp. Peach Pecan Pepper Preserves
- 8 oz cream cheese, softened
- 8 oz grated cheddar cheese, room temp

Mix all ingredients together. Chill, then form into ball. Refrigerate until needed. When ready to serve, glaze with a little PPPP.

Southern Meatballs

Serves 6 to 8

Peach Pecan Pepper Preserves

Frozen prepared meatballs (or make with Mama's Meatloaf)

Cook meatballs by directions. Place in large bowl. (Chop pieces of peaches if desired.) Drizzle PPPP over the meatballs, turning gently to glaze. Keep warm. Serve as appetizer with toothpicks or as a main dish over rice!

Variation: Use Little Smokies or bite size pieces of link sausage, cooked and drained well!

Ham or Turkey Rolls

1 Tbsp. Peach Pecan Pepper Preserves

4 oz. cream cheese, softened

Sliced ham or turkey

Rolls or buns – appetizer size or meal size

Mix PPPP and cream cheese. (Chop large peaches if desired.) Slice the roll in half. Spread both sides with mixture, fill with sliced meat. Pile on a plate for a party and watch them disappear!

Baked Brie

1 piece or round of Brie (Cheddar, Swiss, Monterey Jack, etc)

Peach Pecan Pepper Preserves

Pastry – Use puff pastry, All-ready Pie Crust or

Crescent Rolls

Place cheese in center of the pastry. Cover top of cheese with PPPP. Amount needed depends on size of the cheese. Wrap pastry around cheese, sealing edges with a little milk and rubbing milk over the top of the pastry. Bake at 350 degrees until browned, about 15 to 20 min.

Quick Bites:

- Serve PPPP on hot toast or biscuits – like any fruit preserves!
- Spread PPPP on a bagel, with or without cream cheese!
- Just pour PPPP over cream cheese and serve with crackers!