

## Cinnamon Applesauce Ornaments

Make these easy, DIY no-bake cinnamon applesauce ornaments for your Christmas tree. They can also be used as gift tie-ons or stocking stuffers!

The holiday season is here...and it's time for a very fun craft project! These cinnamon applesauce ornaments are simple and so satisfying. Not only are they a perfect Christmas decoration, they make an adorable gift for just about anyone!



These little ornaments are very fun to make and more important than that, they are quick and easy.

This is a great Christmas craft to make with your kids or grandkids. They would love rolling out the dough, and using the cookie cutters to make the ornaments. The entire process was enjoyable, but cutting out the stars, trees, and gingerbread men was the best part!

## Supplies Needed:

- Red and white twine
- Scissors
- Cinnamon
- Applesauce
- Cookie cutters
- Glue
- large wood rolling pin
- wood cutting board
- parchment paper
- baking sheets
- cellophane bags



## Dough Ingredients:

- 1 cup ground cinnamon
- 3/4 cup applesauce
- 2 tablespoons basic white glue
- 1 tablespoon ground nutmeg, ground cloves, or other preferred spices



## Instructions:

- Combine all ingredients in a large bowl. Use a spatula, or large spoon, and make sure all the cinnamon is absorbed into the applesauce.

- Gather the mixture with your hands. Knead it several times, pressing the dough firmly into a ball. It will be about the size of a softball.
- Sprinkle some cinnamon on a cutting board or other smooth surface. Flatten the ball into a disc with your hands. Using a rolling pin, begin to roll out the dough. Turn the dough several times while rolling, adding more cinnamon to prevent sticking.



- Roll until the dough is about 1/4 inch thick and cut out the shapes using cookie cutters.

- Gather the leftover dough after the first cutting and again knead it several times, pressing it firmly into a ball. Repeat the rolling process.

- Repeat until all the dough is used.
- Place the ornaments on a cookie sheet covered with wax or parchment paper. Using a skewer or small drinking straw, make a hole in the top of each ornament.





- Ornaments should dry at room temperature for 24 to 48 hours. It helps to turn them occasionally so they dry evenly.

- String with a piece of twine or ribbon to hang.

We're not going for perfection here, but I do have a few tips that will make your easy homemade cinnamon ornaments pretty enough for gift giving. Of course, you don't have to give them away...it's perfectly fine for you to keep them for yourself!

## Tips and Tricks

- The dough, when rolled out, should be at least 1/4 inch thick. If you roll it any thinner, the ornaments may curl when they are drying. They can definitely be a little thicker than 1/4 inch, but keep in mind they will take a little longer to dry.
- Each batch of dough makes about 12 ornaments. If you need more ornaments than one batch will make, do not double or triple the recipe. It's best to mix up separate batches of dough. The individual batches of dough are much easier to mix up and roll out.
- Try to roll out all the batches of dough to the same thickness. This will give your cinnamon applesauce ornaments a uniform look, and they will look beautiful when packaged for gift giving. This also helps the ornaments dry at the same rate, so they are all finished drying at the same time.
- Depending on how sharp your cookie cutters are, the edges can be a little ragged. After you have cut out a batch of shapes, wet your finger and run it along the outside edge of each ornament. This will smooth the edges, and it only takes a few extra minutes.
- If you are in a hurry, you can bake the ornaments in a 200 degree F oven for about two hours. Turn them over halfway through the baking time. (I did not bake mine...they took two full days to dry.)

- If you choose to let them air dry, turn them over whenever you think about it. I turned mine several times over the two day period, and they dried nicely.
- Because there is glue in the recipe, which is a necessary ingredient, these are not edible. I packaged mine in little cellophane bags with [THESE TAGS](#). I would hate for someone to bite into one of them and be totally shocked!

## Tips from Readers

- Preheat your oven to 200 degrees F. Place the baking sheets with the ornaments in the oven. **TURN THE OVEN OFF.** The next morning the ornaments are perfect!
- Wear gloves to handle the dough. It will save your fingernails from getting messy.
- “I hang these on my kitchen cabinet knobs and they smell delightful.”

## How to Store Cinnamon

### Applesauce Ornaments

To store the ornaments safely, use a [plastic container](#) with a tight lid. Place the ornaments in single layers, with wax or parchment paper in between the layers. If possible, store these ornaments in a place where the temperature is controlled. Avoid attics, damp basements, garages, etc.

Of course, in addition to looking adorable, these little ornaments have a wonderful scent. I dried them on my dining table, and every time I walked by, it smelled just like Christmas.

These handmade ornaments are slightly imperfect, but they come from the heart...and that's very special indeed.

