

Kid-Friendly Plain or Power Cinnamon Toast



TIP: There's just about nothing as comforting as freshly made warm **cinnamon toast**. Wow, all I have to do is think of the smell, crunch and taste and I remember exactly where I was the first time a next-door neighbor friend of mine taught me how to make it in my slightly

younger kid days. This recipe gives you the freedom of choice to make either traditional **cinnamon toast** just the way I learned it or how to add a good shot of longer lasting power by adding nut butter - and jam...and even dried fruit. Yah!

Preparation Time: about 5 minutes

Needed
(per serving)

2 Pieces of Bread (I'm using whole wheat bread for it's added flavor and texture, but any bread will work)

Butter or Margarine

Ground Cinnamon

Sugar

Favorite Nut Butter

Favorite Jam

Favorite Dried Fruit (optional - but very cool & chewy to add)

Plate

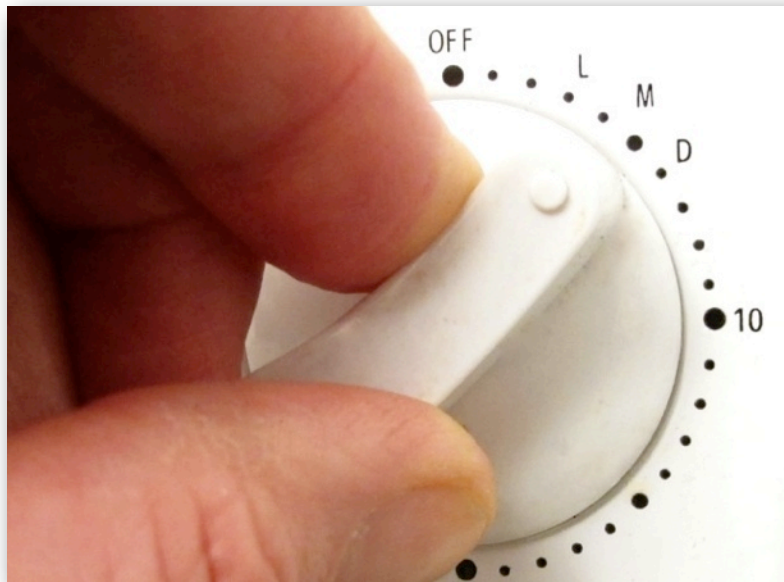
Table Knife Teaspoon



1. Put 2 pieces of bread in a toaster, and...



...toast the bread to medium brownness.



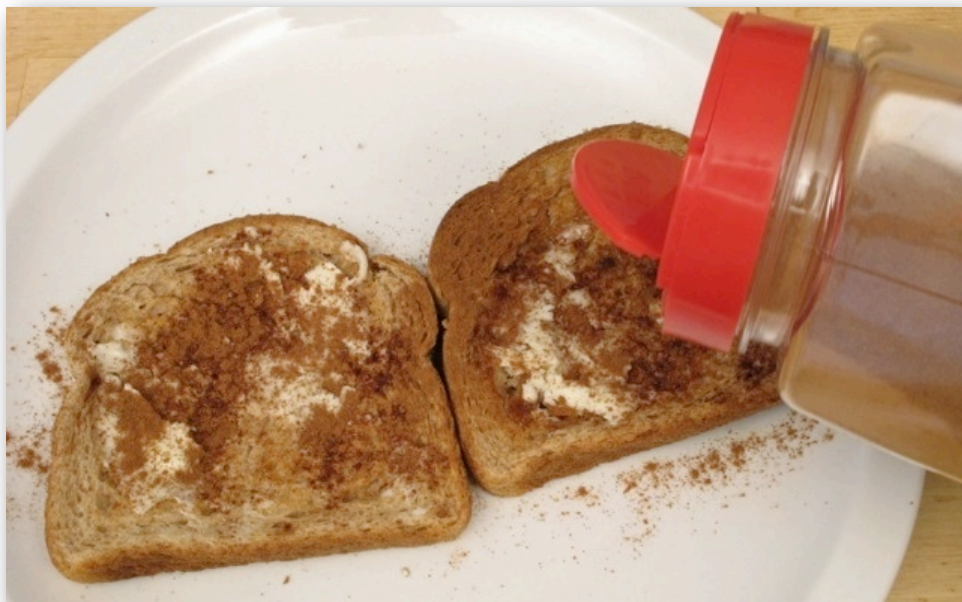
2. Carefully remove the **freshly warmed toast** after the toaster finishes cooking, and put the **toast** on a plate.



3. Spread an even layer of butter or margarine on both pieces of toast.



4. Sprinkle a generous, even shake of ground cinnamon and...



...sugar on both pieces of toast, and...



...either have the cinnamon toast like this or...



...spread an even layer of nut butter on one of the pieces of toast and...



...your favorite jam on the other piece of toast and...



...top with a handful of your favorite dried fruit (optional).



5. Finish by closing the sandwich so that the nut butter and jam covered faces of the toast are pressed against each other as shown here, and either have the power cinnamon toast sandwich whole or...



...cut it in half with a table knife.



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