



# “She’s Nuts” Recipes

## CINNAMON ALMOND PECAN BUTTER BLOSSOMS

1/2 c butter (1 stick)  
2/3 c Cinnamon Almond Pecan Butter  
2/3 c granulated sugar  
1/3 c packed light brown sugar...  
1 egg  
2 tbsp milk  
1 tsp vanilla  
1 1/2 c flour  
1 tsp baking soda  
1/4 tsp salt  
48 foil wrapped milk chocolate pieces, unwrapped

Preheat oven to 375F. Beat butter, almond pecan butter, 1:3 c granulated sugar, and the brown sugar in a large bowl with mixer on medium speed until light and fluffy. Add egg, milk, and vanilla; beat until well blended. Combine flour, baking soda, and salt. Gradually add to butter mixture, beating until well blended after each addition.

Shape dough into 48 balls, each about 1 inch in diameter; roll in remaining 1/3 c granulated sugar. Place 2 inches apart on ungreased baking sheets.

Bake 9-10 minutes or until lightly browned. Immediately press a chocolate piece into center of each cookie. Cool on baking sheets 1 minute. Remove to cooling racks to cool completely.



## **VANILLA ESPRESSO ALMOND PECAN FLUFFY FROSTING**

- 1 stick of butter (softened)
- 1 cup of Vanilla Espresso Almond Pecan Butter
- 2 cups of powdered sugar
- 1-3 tbsp of milk

Blend the butter and nut butter together until smooth in a mixer. Slowly add powdered sugar until completely combined. Add 1-3 tbsp of milk to get a smooth texture (will vary). Turn the mixer up and beat for at least three minutes to get fluffy texture! Spread on anything...sooooooo good.



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## **VANILLA ESPRESSO ALMOND PECAN GRANOLA**



- 1/2 cup Vanilla Espresso Almond Pecan Butter
- 1/2 cup local raw honey
- 1 tsp vanilla
- 5 cups gluten free old fashioned oats
- 1/2 cup Enjoy Life mini chocolate chips

Preheat oven to 275F. Combine nut butter and honey. Microwave for 1-2 minutes to melt mixture slightly. Add vanilla and mix well. Dump in oats and stir until thoroughly coated. Spread evenly on a rimmed baking sheet. Bake for 20 minutes. Stir, and bake for additional 10-15 minutes or until the granola is a light golden brown. Allow to cool completely. (Granola will get crispy as it cools). Break into small pieces and toss with chocolate chips. Eat as a snack, put it on top of yogurt or on whatever you want some extra crunch! Enjoy!

# SHE'S NUTS OatMEAL

1/2 cup old fashioned oats  
1 cup water  
1/4 cup Cinnamon Almond Pecan Butter  
Drizzle of honey  
Splash of half and half

Combine oats and water in a bowl. Microwave for 2 min and 45 seconds. Stir cooked oats. Fold in Cinnamon Almond Pecan Butter. Drizzle with honey and add splash of half and half. Eat it all up. Makes two smallish servings or one large.



Hi, my name is Kari Doyle. My daughter was diagnosed with a peanut butter allergy in December, 2012. After that, we started exploring peanut butter alternatives and didn't really find much that we liked, so I decided to try and make my own. Cinnamon Almond Pecan was born! I began selling to friends, and word spread quickly. By late fall, I had more than 75 customers!!!

We decided to then take it to the next level with new flavors and start an official business! God completely blessed us and "She's Nuts" has really taken off! We are currently in 12 different locations in the Black Hills area including [Breadroot](#), [Dixon Coffee Co](#), [Main Street Market](#) and [Great Harvest Company](#)! Our website went live in March and has been really fun to watch grow!

Shop online at [www.shesnutssd.com](http://www.shesnutssd.com).