

# ENTERTAINING IDEAS

## Brunches Brimming With Cinnamon Delights



**It's no sin to spice up Mother's Day, graduation or engagement party treats with flavorful cinnamon.**

(NAPSA)—Aromatic additions to the traditional brunch are now even easier to prepare—and just as wonderful to smell—thanks to the convenience of cinnamon.

For example, no matter what the occasion, baked goods can be infused with cinnamon flavor via Hershey's Cinnamon Chips. These tasty chips can quickly spice up scones, waffles, hot cereals and more. This recipe can serve as a flavorful finish to a brunch or just a delicious everyday snack.

### Cinnamon Sour Cream Cake

**3 cups all-purpose flour**  
**2 cups granulated sugar**  
**2 teaspoons baking powder**  
**½ teaspoon salt**  
**1 container (8 oz.) dairy sour cream**  
**4 eggs**  
**2 teaspoons vanilla extract**  
**1¼ cups (2½ sticks) butter, softened**  
**1⅔ cups (10 oz. package) Hershey's Cinnamon Chips**  
**2 tablespoons all-purpose flour**  
**Powdered sugar (optional)**

**Heat oven to 350°F. Generously grease and flour 12-cup fluted tube pan.**

**Combine 3 cups flour, granulated sugar, baking powder and salt in large bowl. Beat sour cream, eggs and vanilla with fork or whisk in medium bowl until smooth.**

**Add butter and 1 cup sour cream mixture to flour mixture. Beat on low speed until thoroughly combined; beat 1 minute on high speed. Add remaining sour cream mixture; beat on medium speed until fluffy.**

**Stir together cinnamon chips and remaining 2 tablespoons flour until chips are coated; gently stir into batter. Pour batter into prepared pan.**

**Bake 60 to 70 minutes or until wooden pick inserted in center comes out clean. Cool 20 minutes; remove from pan to wire rack. Cool completely. Sprinkle with powdered sugar, if desired.**

**Makes 12 to 16 servings.**