

Fabulous Food



A Sweet Idea For Chips And Dip

(NAPSA)—You can give your next get-together a new twist on an old treat as a unique appetizer or dessert with Honey Cinnamon Pita Chips with a Honey Yogurt Dip. Here's how:

Honey Cinnamon Pita Chips

*Yields 32 pieces or
4 (8-piece) servings*

2 pita pockets

¼ cup Domino or

C&H Honey Granules

1 teaspoon cinnamon

3 tablespoons butter, melted

Preheat oven to 350° F. Cut each pita pocket into 8 wedges. Separate pitas, making 32 pieces total. Place on a cookie sheet, crust side down. In a large bowl, combine Domino or C&H Honey Granules and cinnamon. Set aside. Brush melted butter onto pitas with a pastry brush. Sprinkle with honey/cinnamon mixture. Bake 6–8 minutes or until golden in color. Remove from oven and cool. Store in an airtight container.

Honey Yogurt Dip

¾ cup vanilla yogurt

**2 tablespoons Domino or
C&H Honey Granules**

In a bowl, mix together yogurt and Domino or C&H Honey Granules. Serve immediately with Honey Cinnamon Pita Chips.

Because they're made with Domino or C&H Honey Granules, a blend of pure cane sugar and honey, they're very easy to prepare. Honey granules are free-



Treat family and friends to deliciously different Honey Cinnamon Pita Chips with Honey Yogurt Dip.

flowing crystals that easily add a sweet honey flavor to many foods and beverages. Made without artificial colors or flavors, they come in 10-oz. flip-top canisters that allow for simple sprinkling or measuring for recipes, so you can enjoy a taste of honey with less mess.

They're also good for dissolving into both hot and cold beverages, such as teas and coffees, and for blended beverages, such as smoothies and shakes. They add a distinct sweet honey flavor over fruit or sprinkled as a topping, and because they're in crystal form, they stay neat and sticky-free in the cupboard.

Whether for sweet baked desserts, savory barbecue sauces, dry rubs or to create sauces and dressings, honey granules have a wide range of possible uses and easily substitute for white granulated sugar in recipes and often for fluid honey with this conversion: 1 teaspoon liquid honey = 1 ½ teaspoons honey granules.

Learn More

For more recipes and additional information, visit www.domino.sugar.com/honeygranules or www.chsugar.com/honeygranules.