Cinnamon Apple and Havarti Tea Sandwiches

**Ingredients:**

- 1 (8 ounce) package cream cheese, softened
- 4 slices Havarti cheese
- 1 large Granny Smith apple, cored and thinly sliced
- 8 slices cinnamon raisin bread

**Directions:**

1. Spread a thin layer of cream cheese on 4 slices of bread. Top the cream cheese with a slice of Havarti cheese, then a thin layer of apple slices. Place the remaining slices of bread on top to form 4 sandwiches.
2. Using 2 diagonal cuts, divide each sandwich into 4 triangles.

Website URL: https://www.allrecipes.com/recipe/219040/cinnamon-apple-and-havarti-tea-sandwiches/

Cinnamon Pudding Cake

**Ingredients:**

- 2 cups all-purpose flour
- 1 cup white sugar
- 2 teaspoons baking powder
- ½ teaspoon salt
- 3 teaspoons ground cinnamon
- 1 cup milk
- 1 ¾ cups packed brown sugar
- 1 ½ cups water
- 2 tablespoons butter
- ½ cup chopped walnuts
- ¾ cup apple - peeled, cored, and chopped

**Directions:**

1. Preheat oven to 350 degrees F (175 degrees C). Grease the bottom of a 9 inch square baking dish.
2. In a large bowl, mix together the flour, sugar, baking powder, salt and cinnamon. Make a well in the center and pour in the milk. Mix well and pour into prepared pan.
3. In a saucepan, combine brown sugar, water and butter. Bring to a boil and pour over batter in the pan. Sprinkle top with nuts and chopped apples.
4. Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Serve warm.

Website URL: https://www.allrecipes.com/recipe/26009/cinnamon-pudding-cake/
Cinnamon Sweet Potato Slices

**Ingredients:**

- 4 medium sweet potatoes, peeled and sliced 1/2 inch thick
- ¼ cup butter, melted
- 2 tablespoons sugar
- ½ teaspoon ground cinnamon

**Directions:**

1. Preheat oven to 350 degrees F (175 degrees C). Spray a baking sheet with cooking spray.
2. Arrange sweet potato slices on the baking sheet. Brush with 1/2 the butter. Mix the sugar and cinnamon in a small bowl, and sprinkle 1/2 over the potatoes.
3. Bake 15 minutes in the preheated oven. Turn, brush with remaining butter, and sprinkle with remaining cinnamon and sugar. Continue baking 15 minutes, or until tender.

Website URL: https://www.allrecipes.com/recipe/84002/cinnamon-sweet-potato-slices/

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Cinnamon-Apple Pork Chops

**Ingredients:**

- 2 tablespoons reduced-fat butter, divided
- 4 boneless pork loin chops (4 ounces each)
- 1/2 teaspoon ground nutmeg
- 4 medium tart apples, thinly sliced
- 3 tablespoons brown sugar
- 1 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 2 tablespoons chopped pecans

**Directions:**

1. In a large skillet, heat 1 tablespoon butter over medium heat. Add pork chops; cook 4-5 minutes on each side or until a thermometer reads 145°. Meanwhile, in a small bowl, mix brown sugar, cinnamon, nutmeg and salt.
2. Remove chops; keep warm. Add apples, pecans, brown sugar mixture and remaining butter to pan; cook and stir until apples are tender. Serve with chops.

Website URL: https://www.tasteofhome.com/recipes/cinnamon-apple-pork-chops/