

## **APPLICATIONS**

MicroDried® ingredients easily work into applications utilizing nut butters. Our ready-to-eat ingredients allow for direct use without having to process further with heat. Fragments and powders easily distribute to give piece identity and a powerful pop of color and flavor.



## **BANANA NUT BREAD** SUNFLOWER BUTTER SPREAD

- •1 cup smooth Sunflower Butter
- 1/4 cup pecan pieces
- 2 Tbsp MicroDried® Banana Powder
- 1/2 tsp cinnamon
- Pinch of nutmeg
- Pinch of salt

Add all ingredients to a small mixing bowl and stir until combined. Store in a jar with and airtight lid for up to one month.

Enjoy on sandwiches, banana bread, pancakes, waffles, banana slices, apple slices, rice cakes, etc.

## JAMMIN' STRAWBERRY SUNFLOWER BUTTER SPREAD

- 1 cup smooth Sunflower Butter
- 2 Tbsp MicroDried® Strawberry Powder
- 2 Tbsp MicroDried® Strawberry Fragments

Add all ingredients to a small mixing bowl and stir until combined. Store in a jar with and airtight lid for up to one month.

Enjoy on sandwiches, banana bread, pancakes, waffles, banana slices, apple slices, rice cakes, etc.

