

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.

Spread
SOME
Love

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.

