

SAMMY'S PALM OIL SNACKS

NAME:

FRUITY SPIRALS

Preheat oven to 400 Fahrenheit/Celsius degrees.
Unroll one sheet of Wholly Wholesome Organic Pie Dough and spread a light layer of jam (your choice of flavor) evenly over the top.

Roll loosely back up into a cylinder and position it so that the seam is on the bottom.

Cut crosswise into ½-inch slices and lay the slices flat on a parchment-lined cookie sheet.

Sprinkle lightly with sugar and bake for 20 minutes, until dough is just turning golden brown.

(for GF Swap out “Unroll one sheet of Wholly Wholesome Organic Pie Dough” with – “Flatten out one Wholly Wholesome Gluten-Free Pie Shell”)



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NAME:

CHOCOLATE-BANANA TRIANGLES

Spread a layer of Nutiva Organic Hazelnut Spread with Cocoa onto two large flour tortillas.

Top one with banana slices and then lay the other, spread side down, on top (like a quesadilla).

Transfer to a lightly oiled skillet over medium heat. Toast until the bottom tortilla is golden brown and crisp and then flip, repeating on the other side.

Move to a cutting board to let cool for a few minutes, then cut into 6 wedges.

(For GF, swap out "two large flour tortillas" with "two large gluten-free tortillas")



SAMMY'S PALM OIL SNACKS

NAME:

NUT BUTTER “GLOBES”

Mix together ½ cup Yum Butter (your choice of flavor), 1 tablespoon honey, and 2 tablespoons flour.

Scoop out 1 tablespoon at a time, roll into a ball, and place onto a parchment-lined cookie sheet.

Fill small, shallow bowls with your choice of toppings -- for instance, shredded coconut, cocoa powder, powdered sugar, cinnamon.

Using your fingers and the tines of a fork, roll your Nut Butter Globes in the topping -- or toppings -- of your choice.

Transfer the sheet to the fridge for at least two hours to firm them up, and afterwards refrigerate in a covered container for up to 2 weeks.

(for GF, swap out "2 tablespoons flour" with "2 tablespoons gluten-free flour of your choice.")

