

TASTY TOAST TOPPINGS

using Soluna Garden Farm spice blends and Doves and Figs jams



Go beyond plain cinnamon toast by using a spice blend! Add 1 Tbsp spice blend to 1/4 cup white sugar and sprinkle on buttered toast. Try these blends:

Apple Pie Spice
Chinese Five Spice
Pumpkin Pie Spice
Ras el Hanout for Coffee



Spread **Razzle Dazzle** raspberry chocolate jam and your favorite nut or sunflower butter on toast to take PB&J to the next level.

Swirl **Picnic in Paris** (strawberry, apple, lavender) into softened butter and spread on warm toast.



Evil Apple (spicy apple chipotle) or **Falling Leaves** (fig, apple, cranberry) are both delicious in toasted cheddar cheese sandwiches.



Goat cheese on toast is especially nice topped with **Sparkle** (blueberry, Meyer lemon, ginger jam).

Avocado toast is fabulous with **Spring** or **Straw Hat** chutney, or topped with any of these spice blends:



Chili Powder
Mexican Seasoning
Tuscan Dipping Blend
Za'atar Dipping Blend

Add a grind of salt or pepper from **One by Land Two by Sea** or **Pepper Plus!**



FOUR SEASONS
Farm Pantry

