



Apple, Spice, & Everything Nice

2oz ginger ale
2oz apple juice
6oz Six Foot Cinnamon Blonde
Cinnamon sugar for the rim
Garnish with ground cinnamon

1. Rim a glass with cinnamon sugar mixture, and add ice to the glass.
2. Add ginger ale, apple juice, and Six Foot Cinnamon Blonde to glass.
3. Stir the mixture gently.
4. Sprinkle ground cinnamon over beer foam for garnish.



Cinnamon Swirl Beer Bread

2 $\frac{2}{3}$ cups self-rising flour 4 tbsp
ground cinnamon, divided 12oz
Six Foot Cinnamon Blonde 3 tbsp
unsalted butter, melted

1. Preheat oven to 375 degrees and grease a loaf pan.
2. Using a large mixing bowl, whisk together the flour and 2 tbsp cinnamon.
3. Whisk in the beer until combined.
4. Using a small bowl, melt the butter and mix in the remaining 2 tbsp cinnamon.
5. Pour half the batter into the loaf pan.
6. Swirl half the cinnamon mix into the batter in the pan.
7. Pour the remaining batter into the pan.
8. Top with the remaining cinnamon mix and swirl into the top of the batter.
9. Bake for 45-50 minutes, until cooked through.
10. Cool for 10 minutes before removing from the pan.