

LOUISIANA WILD

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Big News! Subscriptions are here!

2025 is the year for new challenges! We believe in high risk, high reward, so we have decided to put it all on the line to bring you the best deals out there! Starting March 1st, we will be releasing our brand new subscription deal. As a subscription Club Wild member, you will receive three new full-sized products, as well as several free samples. The best deal for only \$17.99 per month! Join Now!

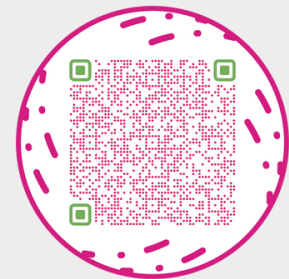
New products this month:

1. Whipped Tallow and Honey Cream
2. Loofah Sponges
3. Facial Soap Bars
4. Watercolor Greeting Cards

This month we will also be sharing three new articles on our blog! keep an eye out for essential oil recipes and recommendations, tips on growing cut flowers, and more!

join our email list to receive our monthly newsletters like this one, directly. We love to hear from you and want to hear your feedback.

Join now right here:



More YouTube videos are on the way. What are you interested in seeing more of? Watch our Instagram and YouTube Community Page for polls!



Recipe of the Month:

Cinnamon Coffee

Donut Cake:

Ingredients for the bread:

2 1/2 Cups all-purpose flour
2 Teaspoons baking powder
1/2 Teaspoon salt
1 Teaspoon ground cinnamon
1/2 Cup unsalted butter, softened
1 Cup granulated sugar
2 Large eggs
2 Teaspoon vanilla extract
1/4 Cup of milk
1/4 Cup of cold coffee

Ingredients for the cinnamon sugar coating:

1/2 Cup unsalted butter, melted
1/2 Cup granulated sugar
2 Teaspoons ground cinnamon

Instructions:

Step 1: Preheat your oven to 350 degrees F, grease a loaf pan with butter and ensure it is well-coated to prevent sticking.

Step 2: In a medium-sized bowl, whisk together the flour, baking powder, salt, and ground cinnamon. Set Aside.

Step 3: In a large bowl, use a mixer to cream together the softened butter and granulated sugar until the mixture is light and fluffy. This should take approximately 4 minutes.

Step 4: Add the eggs, one at a time, mixing well after each, then stir in the vanilla extract.

Step 5: Gradually add the dry ingredients to the wet ingredients, alternating with milk and coffee. Mix until just combined, you don't want dense bread.

Step 6: Pour the batter into the prepared loaf pan. Bake in the preheated oven for 45-50 minutes.

Step 7: While the bread is baking, melt the butter for the coating in a small bowl, in another bowl, mix the granulated sugar and ground cinnamon.

Step 8: Once the bread is done baking, remove it from the oven and allow it to cool in the pan for about 10 minutes. Afterward, turn bread onto a cooling rack and brush the entire loaf with melted butter, then roll it in the cinnamon mixture until fully coated.



*Serve warm with
coffee or tea <3*