

Product Summary

Cinnamon Bark (*Cinnamomum verum*) Vitality is your secret weapon in the kitchen. Comprised of 100 percent Cinnamon Bark oil, just a few drops will elevate the flavor of your recipes to new heights. The perfect partner to anything apple, add Cinnamon Bark Vitality to applesauce, apple juice, or apple pie to create a scrumptious fruit-and-spice fusion. For something more adventurous, try adding it to chicken or lamb dishes to transport your taste buds to the Middle East.

Why We Love It

Delicious in both sweet and savory dishes, the uses for Cinnamon Bark Vitality are endless. Add a taste of nostalgia to your favorite winter foods such as stews and hot beverages or include a couple drops to bring out the exotic flavors of dishes like curry or mole. You'll find its transformative power so versatile that you'll want to make sure this oil is always close at hand in the kitchen.

- Looking for a spicy twist on a simple snack? Try mixing a few drops of Cinnamon Bark Vitality with brown sugar and popcorn.
- Add a comforting flavor to your hot beverages. Put a drop or two in tea, coffee, or hot chocolate to revitalize your senses.
- Make cinnamon-flavored candy that you can feel good about giving your family.

Ingredients

Cinnamon (*Cinnamomum verum*)† bark oil
†100% pure, therapeutic-grade essential oil



Supplement Facts

Serving Size: 1 drop

Amount Per Serving	%DV
Cinnamon (<i>Cinnamomum verum</i>) bark oil	60 mg**

**Daily Value (DV) not established.

Caution

Keep out of reach of children. If you are pregnant, nursing, taking medication, or have a medical condition, consult a health care professional prior to use. If contact with skin occurs, avoid sunlight or UV rays for up to 12 hours.

You'll Also Love

- Cinnamon Bark Essential Oil
- Orange Vitality Essential Oil
- Thieves[®] Vitality Essential Oil Blend
- Gary's True Grit™ Einkorn Flour
- Gary's True Grit Pancake and Waffle Mix
- Lemon Vitality Essential Oil
- Lemongrass Vitality Essential Oil
- Clove Vitality Essential Oil

Fun Facts

- The cinnamon tree is an evergreen and is part of the laurel family.
- Cinnamon (*Cinnamomum verum*) is also known as "true cinnamon." It originates from Sri Lanka, Madagascar, and Ceylon and is a close relative to cassia (*Cinnamomum cassia*).
- Cinnamon is obtained by cutting the tree to nearly ground level, which encourages shoots to grow. It is then harvested from the inner bark.

*These statements have not been evaluated by the Food and Drug Administration. Young Living products are not intended to diagnose, treat, cure, or prevent any disease.