



## Omega-3 Flax Drumstick Cake

$\frac{1}{4}$  cup butter  
3 tbsp. smooth peanut butter  
1  $\frac{1}{2}$  cups chocolate wafer crumbs  
 $\frac{1}{2}$  cup Natunola® health's delight Shelled Flax Kernel

1 - 8 oz. pkg. cream cheese  
 $\frac{1}{2}$  cup white sugar  
 $\frac{1}{2}$  cup smooth peanut butter  
2 large eggs  
2 tbsp. milk  
1  $\frac{1}{2}$  tsp. vanilla extract  
4  $\frac{1}{2}$  cups frozen whipped topping (thawed)

$\frac{1}{4}$  cup chocolate sundae topping  
 $\frac{1}{4}$  cup butterscotch topping  
 $\frac{1}{2}$  cup chocolate wafer crumbs  
 $\frac{1}{4}$  cup Natunola® health's delight Shelled Flax Kernel



Melt the butter then stir in the peanut butter. Add chocolate wafer crumbs and Natunola® health's delight Shelled Flax Kernel. Press the mixture in the bottom of an ungreased spring form pan (or a 9" x 13" pan).

Beat the cream cheese, sugar and peanut butter until smooth. Add in eggs, one at a time, then add the milk and vanilla extract. Fold in the thawed whipped topping. Spread mixture evenly on top of crust.

Drizzle chocolate and butterscotch topping over second layer then sprinkle top with chocolate wafer crumbs and Natunola® health's delight Shelled Flax Kernel. Freeze cake for a minimum of two hours. Let cake stand at room temperature for 10 minutes before serving. Yields 12 servings.

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