

# Cinnamon Crisps

These are very simple to make and go great with ice cream or apple sauce.

**Time to complete:** 30 min.

**Age Group:** 4+ yrs (or make it age appropriate)

## Materials:

- 7-8 10" flour tortillas
- ½ cup sugar
- ½ tablespoon cinnamon
- Cooking spray
- Serve with vanilla ice cream or apple sauce



## Instructions:

1. Preheat oven to 350F degrees.
2. Mix sugar and cinnamon together in a pie tin (or similar dish) until well combined.
3. Working one at a time, spray both sides of tortilla with cooking spray. Press tortilla in pie tin to cover with cinnamon/sugar then flip and press the other side. (I like to use my hands afterwards and massage extra cinnamon/sugar into tortillas).
4. Stack 2-3 "sugared tortillas" together at time and cut with pizza cutter or sharp knife into 12 wedges (each). Repeat with remaining tortillas.
5. Arrange wedges in a single layer on multiple baking sheets and bake at 350 for 10-14 minutes or until golden. Broil if desired for extra crispiness. Remove from oven and let rest 15 minutes to set before removing