

KIDS in the Kitchen

**TUSCARAWAS COUNTY**

CINNAMON CHIPS

Ingredients

- 10 flour tortillas (8 inch)
- 1/4 cup butter, melted
- 1/3 cup sugar
- 1 tsp cinnamon

Supplies

- Baking sheet
- Parchment paper
- Pastry brush
- Sharp knife
- Small microwave safe bowl

Directions

Brush tortillas with melted butter and cut each into 8 wedges.

Combine sugar and cinnamon, sprinkle over wedges. Place on ungreased baking sheets.

Bake at 350° for 5-10 minutes or just until crisp.

Serve with fruit salsa.

**For more information about this program, contact Chris Kendle
(kendle.4@osu.edu, 330-339-2337)**

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