

# Baked Cinnamon Sugar Chips

Prep time	Cook time	Total time
10 mins	10 mins	20 mins

Serves: 18 to 20 chips

## Ingredients

- 4 Tablespoons sugar
- 2 tsp cinnamon
- 3 Tablespoons butter (melted)
- 3 flour tortillas

## Instructions

1. Preheat the oven to 350F.
2. Cut the flour tortillas into shapes using a cookie cutter.
3. Brush both sides of the tortilla with melted butter. (The more butter the better!)
4. Mix the sugar and the cinnamon together in a small bowl.
5. Pour the cinnamon sugar mixture onto a plate.
6. Press both sides of the tortilla shapes into the cinnamon sugar mixture to coat them. Set the shapes on a parchment lined baking sheet.
7. Bake the cinnamon sugar chips at 350F for 10 to 12 minutes or until they are golden and crispy.
8. Enjoy!



Recipe by One Little Project at <https://onelittleproject.com/cinnamon-sugar-chips/>