



# Sparkle Kitchen

## **Cinnamon & Honey Snowflakes**

### **Ingredients**

several 12 inch tortillas (one for each “snowflake”)  
a few tablespoons of cinnamon  
a few tablespoons of butter  
honey for drizzling at the end

### **Directions**

Preheat your oven to 325 degrees.

Fold each tortilla in half and then in half again, as you would if making a paper snowflake. If the tortilla wants to break when you fold it, heat it in the microwave for 5-10 seconds and try again.

Using sharp, clean scissors, cut little triangles and circles into the edges of the folded tortilla—again, pretend you’re making a paper snowflake. Unfold, and lay the completed tortillas in a single layer on a parchment lined baking sheet. Brush with melted butter and sprinkle with cinnamon.

Bake for 10-12 minutes, or until the edges are crispy. Drizzle with honey and serve warm.

**Enjoy!**