













Recipe For: Cinnamon Crisps!









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Grocery List:

Ingredients:

-  2 Burrito Size Flour Tortillas
-  Water
-  $\frac{1}{2}$ Tsp. Vanilla Extract
-  $\frac{1}{4}$ Cup Sugar
-  1 Tsp. Ground Cinnamon
-  2 Cups Whipped Cream
-  1 Cup Raspberries
-  3 Sliced Apricots
-  1 Peeled, Quartered And Sliced Kiwi
-  2 Tbsp. Vegetable Oil









Inventory:

-  2 $\frac{1}{2}$ Inch Cookie Cutter
-  2 Small Mixing Bowls
-  Paper Towel
-  Wire Rack
-  Sheet Pan
-  Measuring Cup
-  Measuring Spoons
-  Kitchen Spoon

-  = **Adult needs to help!**
-  = **Kitcheneer approved activity!**

Makes 8 servings.

Cooking Directions:

-  Preheat oven to 400 degrees F.
-  Combine water and vanilla in a small bowl
-  Combine sugar and cinnamon in a small sized bowl
-  Cut each tortilla into 8 shapes using a 2 1/2 inch cookie cutter to press out pieces.
-  Dip a paper towel in vegetable oil and lightly coat both sides of tortilla with oil.
-  Sprinkle each side with sugar-cinnamon mixture.
-  Place on a wire rack and set rack onto a sheet pan. Bake at 400 degrees F for 8-10 minutes or until lightly browned.
-  Just before serving, top each with a dollop of whipped cream and arrange the raspberries, apricots and kiwi.

eat smart, be smart!