

# sweet cinnamon chips

Makes: 16 chips

Prep and Cook time: 20 min

Per serving: 261 calories, 11 g fat, 238 mg sodium

3 TBS butter

2 TBS sugar

2 large (10- to 12-inch) flour tortillas

1 tsp ground cinnamon

1/4 cup honey, chocolate syrup, or Rich Caramel Sauce, or more to taste

1. Preheat the oven to 375° F.
2. Stack the tortillas on top of each other and cut them into 8 equal triangles, using a pizza cutter or a sharp knife.
3. Place the butter in a shallow microwave-safe dish and microwave, uncovered, on 80% power for 10 seconds. Stir and repeat until the butter is completely melted. Meanwhile, combine the sugar and cinnamon in a small bowl and set it aside.
4. Drag one side of each tortilla triangle through the melted butter, then over the side of the dish to remove the excess. Place the triangles, butter side up, on an ungreased 15- x 10-inch baking sheet. Sprinkle evenly with the cinnamon sugar.
5. Bake until the tortillas barely begin to crisp, up to 8 minutes. Transfer the crisps to a serving plate and let them rest for 2 minutes to cool and crisp.
6. Meanwhile, place the honey in a microwave-safe dish and heat on high power for 30 seconds to 1 minute. Drizzle the warm honey over the crisps and serve.

