

CINNAMON CRISPS

Recipe Ingredients:

2 Mission Fat Free Burrito Size Flour Tortillas
1 Tbsp. Water
1/2 tsp. Vanilla Extract
1/4 cup Sugar
1 tsp. Cinnamon ground
2 cups light Whipped Cream
1 cup fresh Raspberries
3 fresh or canned Apricots sliced
1 Kiwi peeled, quartered and sliced



Recipe Instructions:

1. Preheat oven to 400 degrees F. Combine water and vanilla. Combine sugar and cinnamon.
2. Cut each tortilla into 8 triangles or use a 2 1/2 inch cookie cutter to press out shaped pieces. Lightly coat both sides of tortilla with cooking spray. Lightly brush each side with water mixture and sprinkle each side with sugar mixture.
3. 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.

Enjoy this delicious cinnamon crisps Mexican dessert recipe!