

## **Baked Cinnamon Sugar Tortilla Chips**

Serves: 4 | Serving size: 8 chip wedges

Ingredients Needed:

- 2 teaspoons cinnamon
- 2 teaspoons sugar
- 4, 8-inch tortilla whole wheat
- 2 teaspoons butter melted, canola oil, or cooking spray

Directions:

- 1. Preheat the oven to 350 degrees F.
- 2. Mix cinnamon and sugar in a small bowl.
- 3. Cut each tortilla into 8 wedges.
- 4. Arrange the wedges in a single layer on a baking sheet.
- 5. Brush the top of the tortillas with melted butter/oil, or spray with cooking spray.
- 6. Sprinkle each tortilla lightly with the cinnamon sugar mixture.
- 7. Bake until the edges are dry and crispy, 8 to 12 minutes. Watch closely to avoid burning. Chips will crisp more as they cool.

- 8. Allow to cool and remove from pan.
- 9. Store leftovers in an airtight container or bag.

| Nutrition Fa   | CTS        | Nutrition Fa  | Cts      |
|--|------------|---|----------|
| 4 servings per container<br>Serving size 8 chips (51g) |            | 4 servings per container<br>Serving size 8 chips (51) |          |
| Amount per serving<br>Calories                         | 160        | Amount per serving<br>Calories                        | 160      |
| % Da   | ily Value* | % Da  | ily Valu |
| Total Fat 6g   | 8%         | Total Fat 5g  | 6        |
| Saturated Fat 1g                                       | 5%         | Saturated Fat 2g                                      | 10       |
| Trans Fat 0g   |            | Trans Fat 0g  |          |
| Cholesterol Omg  | 0%         | Cholesterol 5mg                                       | 2        |
| Sodium 320mg   | 14%        | Sodium 320mg  | 14       |
| Total Carbohydrate 25g                                 | 9%         | Total Carbohydrate 25g                                | ç        |
| Dietary Fiber 1g                                       | 4%         | Dietary Fiber 1g                                      | 4        |
| Total Sugars 2g  |            | Total Sugars 2g                                       |          |
| Includes 2g Added Sugars                               | 4%         | Includes 2g Added Sugars                              | 4        |
| Protein 4g   |            | Protein 4g  |          |
| Vitamin D 0mcg   | 0%         | Vitamin D 0mcg  | (        |
| Calcium 13mg   | 2%         | Calcium 14mg  | 2        |
| Iron Omg   | 0%         | Iron 0mg  | C        |
| Potassium 6mg  | 0%         | Potassium 6mg   | (        |

Left Nutrition Facts Label: Using canola oil

Right Nutrition Facts Label: Using unsalted butter

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