

Festive Baked Cinnamon Crunchies



With the holidays quickly approaching, it's hard to avoid the holiday shortbread, fudge and chocolate recipes. Here's a sweet twist on easy to find flour tortillas and some creative pizzazz by using fun cookie cutters to create shapes of your own with your kids at home!

Servings 12 crisps

*Note: You may want to double up on the amount of cinnamon sugar and butter just to make it easier for dipping and dredging depending on the shape of platter used for the pre baked shapes.

Ingredients

1/4 cup sugar
1 & 1/2 teaspoons cinnamon
4 tablespoons unsalted butter, melted
2 flour tortillas
Sugar sprinkles such as blue, red and green(opt.)

Method

Cut wedges or shapes out of each flour tortilla using a favourite cookie cutter for fun shapes in the tortillas.

Preheat oven to 350°F and line a baking sheet with parchment paper.

Mix the sugar and cinnamon together in a small bowl and spread out over the bottom of a small plate. Melt butter in a small bowl. Dip the cut pieces of flour tortilla in the melted butter, gently shaking off the excess and place on the plate of cinnamon sugar. Only coat one side of the crisp in cinnamon sugar.

Place the coated tortilla pieces with cinnamon sugar side up, on the lined baking tray.

If you'd like to add some colour, use the computer sprinkles for the top depending on your shapes. Bake for 10 minutes at 350°F, or until the tortilla crisps are "crunchy".

Remove from the oven and let cool for 2 minutes.

Sparkling Cranberry Mocktail

Ingredients

Cranberry Juice
Sparkling Water (*can sub with ginger ale or sparkling cider)
Mint Leaves
Lime (*optional)
Granulated Sugar (*optional)
Fresh Cranberries (*optional)

Instructions

Rub lime around the rim of the glass then dip the rim in granulated sugar.
Fill the glass with ice.
Add the desired amount of mint leaves.
Add cranberry juice and top off with your choice of sparkling water, sparkling cider, or ginger ale.



Warm Pomegranate & Apple Mocktail

Ingredients

2 cups unsweetened 100% apple juice (no added spices)
1 cup unsweetened 100% pomegranate juice
6 whole cloves
2 cinnamon sticks + 2-3 additional sticks for garnish
1 slice orange peel (optional)
Sweetener of choice (optional)

Instructions

Add all ingredients to a saucepan & bring the mixture to a low boil on medium heat.
Turn heat to low & simmer for about 20-30 minutes.
Strain & serve warm. Taste and add your favorite sweetener, if using.
Pour into glasses or mugs & garnish with a cinnamon stick.
Serve immediately.

Enjoy!

