

Cinnamon Crisps (Dipped in Chocolate)



Ingredients

8 10” whole wheat flour tortillas

1/2 cup monk fruit sugar

1/2 tablespoon cinnamon

Cooking spray

Semisweet chocolate for dipping (optional)

Total time: 25 minutes

Directions

1. Preheat oven to 350F degrees.
2. Mix sugar and cinnamon together in a pie tin (or similar dish) until well combined.
3. Working one at a time, spray both sides of tortilla with cooking spray. Press tortilla in pie tin to cover with cinnamon/sugar then flip and press the other side.
4. Stack 2-3 “sugared tortillas” together at time and cut with pizza cutter or sharp knife into 12 wedges. Repeat with remaining tortillas.
5. Arrange wedges in a single layer on multiple baking sheets and bake at 350F degrees for 10-14 minutes or until golden. Broil if desired for extra crispiness. Remove from oven and let rest 15 minutes to set before removing.

Nutritional Information

Calories	146
Total Fat.....	4g
Saturated Fat	1.3g
Cholesterol	0mg
Total Carbohydrate.....	32g
Dietary Fiber	3.3g
Sugar	11.4g
Protein	4g
Sodium	300mg
Potassium	0mg
Serving size.....	8 chips
Recipes yields.....	12 servings

Adjusted from:
<https://www.carlsbadcravings.com/cinnamon-chips>