Make a Snowflake You Can Eat!

Close-up of snowflake



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Here’s what you will need:

1. Tortillas (flour or corn)
2. 3 tablespoons of butter (or vegan alternative), melted
3. ½ cup of white sugar (or sugar alternative)
4. 2 tablespoons of ground cinnamon
5. Scissors
6. Microwave
7. Baking pan
8. Oven

* Make sure a grown up helps you.

Instructions:

1. Pre-heat oven to 350 degrees.
2. Warm tortillas in microwave for about 5-10 seconds.
3. Remove from microwave and fold tortilla in half and then fold it in half again.
4. With a grown-ups help, use a pair of scissors to cut your tortilla into a snowflake pattern.
5. Carefully unfold your tortilla and brush it with the melted butter.
6. Mix your cinnamon and sugar together in a small bowl and then sprinkle it all over your tortilla!
7. Repeat the above for as many tortillas as you would like!
8. Place your snowflakes on a greased baking sheet and have an adult place them in the oven for you.
9. Set a timer for 10 minutes and let the snowflakes bake. You want them to be nice and crispy!
10. Have a grown-up remove them from the oven and let them cool completely, then its time for the fun part…snacking!



Cinnamon sugar snowflakes/ Jill Dubien