



Recipe for Sweet Tortilla Snowflake



Sweet Tortilla Snowflakes

Whatever the holiday weather where you live, you can set your kids to snowflake snipping and make our one-of-a-kind wintry snacks. They're almost too pretty to eat -- but too delicious not to!

MAINLAND INGREDIENTS

- 6 flour tortillas
- Canola or vegetable oil for baking
- Confectioners' sugar
- Edible glitter (optional)



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Directions for Sweet Tortilla Snowflakes

1. Heat the oven to 400 degrees. Warm the tortillas (about 15 seconds) in the microwave.
2. Individually fold the tortillas in half once and then in half again, so that you end up with a shape that resembles a wedge of pie (it will be thick). Using clean scissors, cut triangle, circles, or squares out of the edges, as if you were making paper snowflakes. Unfold the tortillas.
3. Lightly brush the tops of the snowflakes with canola or vegetable oil and place them on a cookie sheet slightly apart.
4. Bake them until lightly browned and crisp (about 4 minutes). Sift confectioners' sugar on the snowflakes while warm. For an extrasparkly effect, you can sprinkle on a bit of edible glitter. Makes 6.



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