

## ❁ Sweet Tortilla Snowflakes ❁




### 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

- Heat the oven to 400 degrees. Warm the tortillas (about 15 seconds) in the microwave.
- 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.
- Lightly brush the tops of the snowflakes with canola or vegetable oil and place them on a cookie sheet slightly apart.
- 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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