

Snowflake Tortillas

Flour tortillas

Scissors

Powdered sugar

Cooking spray

1/4 cup melted butter

Preheat oven to 400F and spray cookie sheets with cooking spray. Warm each tortilla in the microwave 10-15 seconds to make them soft. Carefully fold them in half and then in half again to make triangle. Cut snowflake shapes with scissors, like making a paper snowflake. Unfold the cut-out snowflakes and place them on sprayed cookie sheet. Brush each snowflake with melted butter. Turn them over and brush the other sides with butter. Bake at 400F 8-10 minutes until crisp and golden but not brown. Remove from oven and sprinkle both sides with powdered sugar.



