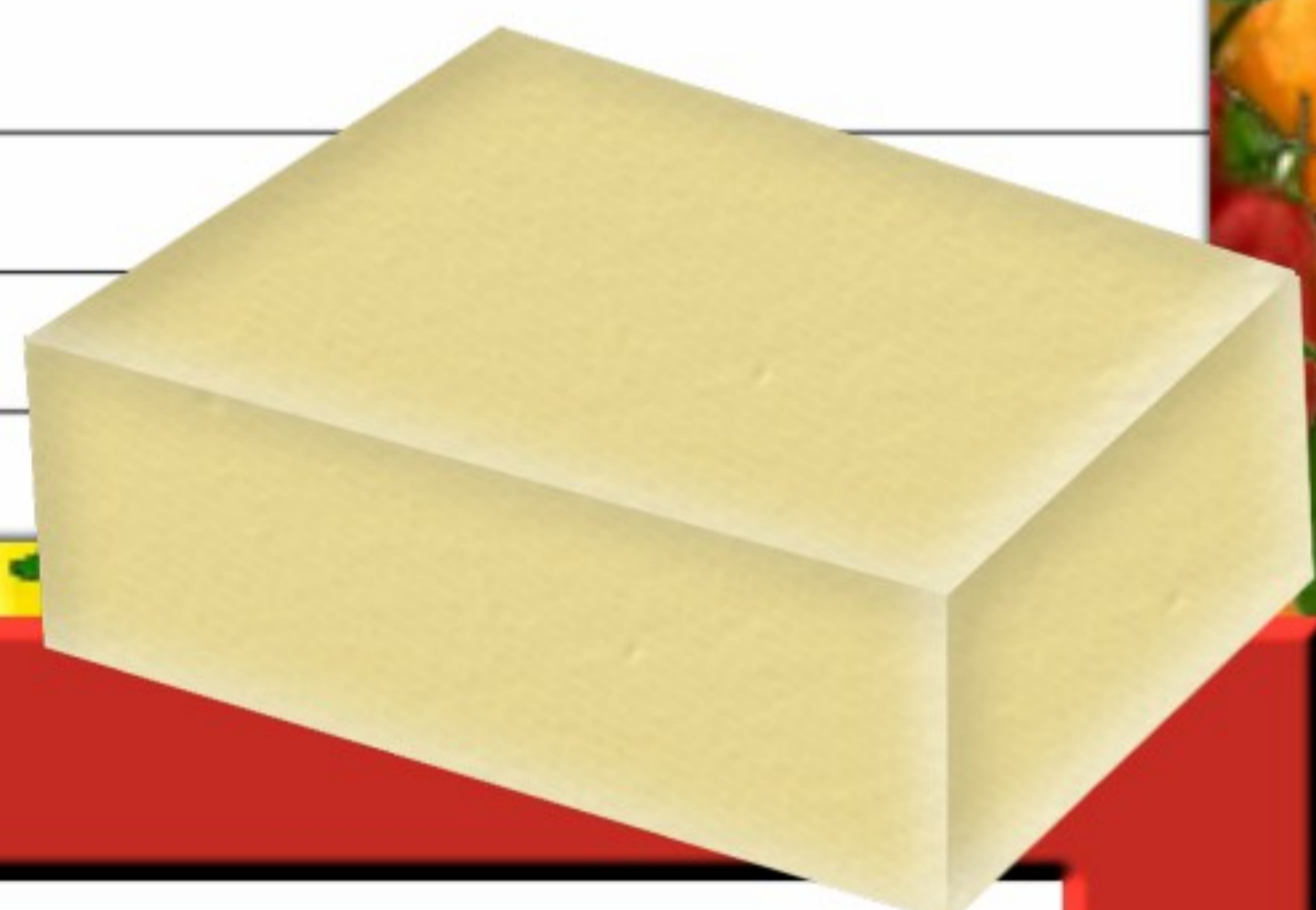


Lined writing area consisting of 15 horizontal lines on a white background.



Cinnamon Torillas

- 4 tablespoons butter
- 6 inch flour tortillas
- 2 tablespoons sugar
- 1/4 teaspoon cinnamon



Pre-heat oven to 450°F and place butter on a large baking sheet in oven 2 minutes to melt. Lay 6 tortillas on baking pan and use pastry brush to coat both sides with butter. In small bowl, stir together sugar and cinnamon and sprinkle evenly over the top of each tortilla and bake until golden and puffed about 7 minutes. Serve warm. Makes 6 tortillas

Hawaiians

Best



*Pure Cane
Granulated
Sugar*

Net Wt. 5 lbs



Spice Company

CINNAMON

Net Wt 1.5 oz 42 g

