

SWEET TASTE OF TORAH

This snack relates to this week's parsha. Please take these as suggestions and make necessary changes based on your individual dietary needs.

Baked Cinnamon Sugar Tortilla Chips

Exodus 30:23-24



Ingredients:

- $\frac{1}{2}$ c. butter
- 8 10-inch flour tortillas
- $\frac{1}{2}$ c. granulated sugar
- 2 Tbsp. ground cinnamon

Instructions:

Preheat oven to 400°.

Line 2 cookie sheets with parchment or tin foil and top with cooling racks.

In a large bowl that has a lid, microwave the butter for 1-2 minutes, or until completely melted.

Cut the stack of tortillas into 12 wedges each. Add the tortilla wedges to the bowl of melted butter. Place the lid firmly on the bowl and shake vigorously until the tortillas are evenly coated.

In a small bowl combine the cinnamon and sugar. Toss the mixture over the buttered tortillas. Place the lid back on the bowl and shake well. Separate any tortillas stuck together and re-shake to ensure they are all coated well.

Arrange the tortillas over the cooling racks and bake at 400° for 8-12 minutes until lightly golden. Some of the chips may still appear soft, but upon cooling they will crisp up.

Allow to cool to room temperature and store in an airtight container for up to 2 days.

This snack relates to this parsha in the usage of cinnamon and cane sugar which are some of the ingredients in the set-apart anointing oil.