



Cinnamon Sugar Sopapilla

Prep time: 5 Cook Time: 5 Servings: 12

Latino,Kids,Desserts,Flour Tortillas,Casual Dining,Catering,Plant-Based Preferences,Sweets & Desserts,Snacks & Shareables

Ingredients

| INGREDIENT | CODE | PREP | QUANTITY |
|-----------------------------------|-------|--------|-----------|
| 4.5" Heat Pressed Flour Tortillas | 28671 | | 12 Each |
| butter | | melted | As Needed |
| cinnamon sugar | | | As Needed |
| Vanilla Ice Cream | | | 24 Oz. |
| Honey | | | 3/4 cup |

Instructions

1. Pre-heat convection oven to 425°F.
2. Brush each side of the tortillas with melted butter. Place on a rack lined sheet tray and bake for 3-5 minutes or until puffed and light golden brown. Remove from oven and generously sprinkle cinnamon sugar over both sides of the tortilla. Reserve warm.
3. To serve: serve one sopapilla with 2 oz. vanilla ice cream, drizzled with 1 tbsp. of honey over the top.

