



Holiday Cinnamon Sugar Tortilla Chips with Cream Cheese Dip

Festive, handheld sweet treats made with Mission Butter Flour Street Taco Tortillas. Perfect for a playful family activity.

Ingredients

For the Chips:

- 10 Mission Butter Flour Street Taco Tortillas
- ½ cup granulated sugar
- 2 teaspoons ground cinnamon
- 4 tablespoons unsalted butter, melted

For the Cream Cheese Dip:

- 4 oz cream cheese, softened
- ¼ cup powdered sugar
- 2–3 tablespoons milk (to desired consistency)
- ½ teaspoon vanilla extract

Instructions

1. Preheat oven to 375°F. Line a baking sheet with parchment paper.
2. Make snowflake shapes by folding each tortilla in half, then in half again. Use clean scissors to cut small shapes along the edges (like paper snowflakes). Carefully unfold each one.
3. Mix cinnamon sugar in a small bowl by combining the sugar and cinnamon.
4. Brush tortillas on both sides with melted butter. Sprinkle both sides generously with the cinnamon sugar mixture.
5. Place tortillas in a single layer on the prepared baking sheet.
6. Bake for 6–8 minutes, flipping halfway through, until golden brown and crisp. Watch closely near the end to avoid burning.
7. Prepare the cream cheese dip by whisking together the cream cheese, powdered sugar, milk, and vanilla in a small bowl until smooth. Adjust milk for a thinner or thicker consistency.
8. Cool chips slightly before serving. Serve with the cream cheese dip on the side.

Notes

- Let kids help with folding, cutting, and decorating the tortillas.
- Add holiday sprinkles or colored sugar before baking for extra festive flair.
- Store cooled chips in an airtight container for up to 2 days.