

# Sopapillas

## Ingredients:

- 8-10 flour tortillas, the smaller ones work better
- canola oil for frying
- 2 T. cinnamon
- 1/2 c. sugar
- whipped cream, optional
- strawberry preserves or ice cream topping, optional
- honey, optional

## Directions:

Use a pizza cutter or scissors to cut each tortilla into 4 wedges.

Combine the cinnamon and sugar in a small bowl.

Heat the oil over a medium-high skillet. Fry tortillas until lightly browned and drain on a plate lined with paper towels. The tortillas will puff up as they cook.

Sprinkle with cinnamon and sugar while warm.

Top with whipped cream and a drizzle of strawberry preserves, if desired. *It can also be served with a drizzle of honey.*

Note:

You can make these a little healthier by using low carb tortillas, coconut oil, and this cinnamon sugar mixture:

- 1 T. [Stevia](#)
- 1 t. cinnamon

Use 2 T cinnamon to every 1/2 c. [Stevia](#) to make it in larger batches.

Also, go easy on the toppings and try to use sugar-free versions, if possible.