First Grade :: Hispanic Culture

The Tortilla Factory by Gary Paulsen *Tiny Tortilla* by Arlene Williams

\heartsuit Quick and Easy Elephant Ears Made with Flour Tortillas

A favorite after school snack introduced to the Snively boys by Kindergarten teacher Diane Sweeney.

Ingredients
1 ½ cups granulated sugar
2 teaspoons ground cinnamon
1 package of flour tortillas; not too large vegetable oil (for frying)



Combine sugar and cinnamon in a shallow bowl or large plate; set aside.
 Heat about ½ inch of vegetable oil in a skillet large enough to accommodate the size tortilla that you have.

3. Place one tortilla at a time in the skillet.

4. Cook for about 5 seconds on one side; flip and cook about 10 seconds longer until browned. Tortilla will puff up.

5. Remove from skillet and coat well in the cinnamon sugar mixture.

6. Serve immediately.



www.grandviewlibrary.info :: 10-09-16