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)

Directions
1. Combine sugar and cinnamon in a shallow bowl or large plate; set aside.
2. 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.