



Let kids create their own creepy creatures or smiley pumpkins and ghosts. This couldn't be easier for Mom and Dad or more fun for the kids. Parents just need to help with the oven.

If you'd like to keep this in your recipe box, just cut and fold along the dotted lines!

Creature Chips



Ingredients:

Plain or butter-flavored vegetable-oil cooking spray

Assorted large flour tortillas, such as plain, whole wheat and sun dried tomato

– whatever the kids like

Option

Savory: Coarse salt in a shaker

Sweet: combine 2 teaspoons with $\frac{1}{4}$ cup sugar in a shaker

← FOLD

Preheat oven to 350 degrees.

Coat a baking sheet with cooking spray.

Using Halloween cookie cutters, cut shapes from tortillas.

Arrange shapes in a single layer on the oiled cooking spray.

Coat tortillas with cooking spray and season with either salt or cinnamon-sugar.

Bake until slightly darkened and crisp, about 10-12 minutes.

Transfer to a wire rack to cool.

Repeat with remaining tortillas shapes, using a clean, cooled baking sheet each time.

Chips can be stored for a few days in an airtight container at room temperature.

Although the chips are tasty on their own, the savory ones can be served with guacamole, hummus or other dips. The sweet chips pair nicely with ice cream, pudding or dipped into Cool Whip.