

Enjoy crispy and sweet air fryer cinnamon sugar tortilla chips! This easy recipe is perfect for a quick snack or a delicious dessert treat.

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Ingredients

- 4-6 flour tortillas, 10-inch
- 1/4 cup melted butter
- 1/2 cup sugar
- 1 tablespoon ground cinnamon

Instructions

- Start by cutting the flour tortillas into wedges. You can make them as large or as small as you like, but typically, cutting each tortilla into 8 pieces works well.
- Melt the butter in a microwave-safe bowl or on the stove. Allow it to cool slightly, just so it's warm to the touch.
- In a separate bowl, mix together the sugar and ground cinnamon until well combined. This blend will give your chips that classic sweet and spicy flavor.
- Brush both sides of each tortilla wedge lightly with melted butter. Then, dredge or sprinkle the wedges in the cinnamon-sugar mixture, making sure they're well coated.
- Preheat your air fryer to 350°F (175°C). Arrange the tortilla wedges in a single layer in the air fryer basket, working in batches if necessary to avoid overcrowding. Air fry for 5-8 minutes, or until they are golden brown and crispy.

The cooking time may vary depending on the air fryer model.

- Let the chips cool for a few minutes after frying; they will continue to crisp up. Serve them warm or at room temperature as a snack or dessert.

Equipment

- Air Fryer
- Cooking Spray
- Parchment Paper, optional

Nutrition

Serving: 1
Serving Calories: 295kcal
Carbohydrates: 41g
Protein: 3g
Fat: 14g
Saturated Fat: 8g
Polyunsaturated Fat: 1g
Monounsaturated Fat: 4g
Trans Fat: 0.5g
Cholesterol: 31mg
Sodium: 312mg
Potassium: 50mg
Fiber: 2g
Sugar: 26g
Vitamin A: 360IU
Vitamin C: 0.1mg
Calcium: 67mg
Iron: 1mg