



Cinnamon Crisps with Fruit & Sweet Drizzles

By Chef Veera Gaul, Ph.D.



Ingredients

(* indicates my preferred ingredients – see notes for alternatives)

7-8 flour tortillas (10 inch) - use corn tortillas for a gluten-free dessert

1 cup sugar

1 tablespoon cinnamon

¼ cup [Unflavored EVOO](#) *

4 cups cut fruit (banana, raspberries, strawberries, blueberries)

¼ cup O&V [Pistachio crème](#) *

¼ cup O&V [Almond Crème](#) *

¼ cup O&V [Hazelnut vinegar](#) or [Amaretto vinegar](#) *

Garnish of candied pecans

Confection's sugar to dust

Preparation

Preheat the oven to 350 F. Mix sugar and cinnamon together in a pie pan or similar flat dish until well combined

Working one at a time, brush both sides of the flour tortilla with the EVOO and press into the sugar mixture, flip and press into sugar mixture again.

Stack 2-3 sugar coated tortillas and cut into 8-12 wedges per tortilla. Repeat with remaining tortillas. Arrange wedges in a single layer on multiple baking sheets. Bake

each tray for 10 minutes, remove, flip the pieces, and return to the oven for an additional 3-5 minute until golden. Cool completely

Heat the pistachio crème and the almond crème in the microwave in 20-minute increments until smooth and of drizzling consistency

Heat the Hazelnut vinegar in a saucepan on medium heat for 3-5 minutes till reduced by half. Cool and stir till of drizzling consistency

Arrange the 7-10 wedges on a plate, add the fruit. Drizzle well with the two crèmes, the reduced hazelnut vinegar. Garnish with candied nuts, and a generous sprinkle of confectioners' sugar.

Drizzle additionally with caramel and or chocolate sauce for yet another layer of decadence

Serves 6 - 8

Total Time: 35 minutes

Finish up your [Fiesta Chicken Bowl](#) or [Curried Cauliflower Tacos](#) with these Cinnamon Crisps!

Notes

* There are no easy substitutes for the **Almond Crème** and [Pistachio Crème](#) without completely changing this dessert – you can use a Nutella or caramel or chocolate sauce instead. The **Hazelnut** or [Amaretto vinegar](#) reduction adds nice sweet and tangy nuttiness to the dessert. Any fruity vinegar reduction or a drizzle of an [Aged Balsamic](#) will provide the tangy balance needed for this sweet dessert. All the highlighted products can be purchased at [Oil & Vinegar stores](#).

Categories: Dessert, Snacks & Sides, Vegetarian, Vegan Option, Gluten Free Option, Fruit Dessert, Sweet Drizzles, Reduced Vinegar, Aged Balsamic, Pistachio Crème, Almond Crème, Hazelnut Vinegar, Amaretto Vinegar, Unflavored EVOO, Cinnamon Crisps, Churro, Mexican Inspired Dessert, Tortilla,