



Crunchy Cinnamon Chips

By Erin Fletter

Prep Time 5 / Cook Time / Serves 4 - 6

Fun-Da-Mentals Kitchen Skills

shake: to rapidly and vigorously move a covered container filled with food up and down and side to side to combine ingredients and create a different consistency, such as shaking whipped cream to make butter.

Equipment

- Large resealable plastic bag
- Measuring spoons

Ingredients

Crunchy Cinnamon Chips

- 1 8- to 12-oz bag plain corn tortilla chips
- 1 to 2 T ground cinnamon
- 3 to 4 T granulated sugar
- 1 lime

Food Allergen Substitutions

Crunchy Cinnamon Chips

Instructions

Crunchy Cinnamon Chips

scrumptious science

Fragrance and food go hand-in-hand. Your nose is a well-oiled machine that does most of the work in

processing your olfactory sense (sense of smell). The olfactory sense refers to all the parts of your body that process smells. Your brain and nose do a lot of the work. When you smell something, your nose will communicate with the olfactory bulb, which is the part of your brain that processes smells. This process happens in a split second, making you feel an emotion or transporting you into a memory. This unique bodily function is why foods and their smells can make people feel happy, sad, or any range of emotions. My favorite is smelling cinnamon and being transported to baking pies with my aunts.

shake + shake + shake

Have kids gently pour **1 bag of plain tortilla chips** (or as many as will fit) into a large resealable bag and add **1 to 2 tablespoons cinnamon** and **3 to 4 tablespoons sugar**. Next, zest **1 lime**. Slice the lime in half and squeeze out the juice. Add the lime juice and zest to the bag of chips. Then, gently shake, shake, shake the bag to mix and coat the chips evenly with the cinnamon sugar. Enjoy with **Fabulous Fruit Salad Salsa!**

Featured Ingredient: Tortilla!

Hi! I'm Tortilla!

"Hola! I'm a corn tortilla and a staple of Latin American cuisine, going back thousands of years. Mexicans and Central and South Americans use me like people in other countries might use other types of bread. They sop up sauce and soup with tortillas, put meat, eggs, veggies, and fruit on me and in me, and I'm an essential part of many dishes."

History & Etymology

A tortilla is a flat, round, unleavened bread made from corn or wheat flour. It is one of the oldest foods of Central and South America.

Mesoamericans began domesticating corn and other crops around 7,000 BCE. As a result, corn became a staple, and the people from Oaxaca in Mexico may have started making corn tortillas sometime from 1500 to 500 BCE. There is evidence of corn tortillas in Mesoamerica from 500 BCE. The starch in corn supplied the necessary energy for the people; corn of that day also contained protein and a little fat. Though corn was sometimes eaten raw on the cob, it was primarily stored dry and ground into cornmeal to make masa or corn dough.

The invention of masa, or corn dough, happened when the native people of Mexico discovered that soaking corn kernels in lime solution would loosen the kernel skins, which made masa possible. This process, called nixtamalization, also makes the corn easier to grind and stick together and improves the nutritional value and taste of the corn. In addition, it changes the structure of the proteins and carbohydrates of the corn and makes the ground grains stick together to form masa.

The original name of tortillas, "tlaxcalli," came from the Aztecs. Tortilla means "little cake" and comes from the Spanish word "torta," which means "round cake." Spanish conquerors in Mexico named tortillas.

Traditional Method of Making & Cooking

The traditional way of making tortillas is to grind the soaked kernels into masa on a stone slab. The masa can be white, yellow, or any color the raw corn is, but more importantly, consistency is key. The ingredients are simple, but the tortillas will not be perfect if the water temperature is not just right or not the correct quantity. Once the masa consistency is ideal, place a golf-ball-size amount between wet hands and pat it into a flat thin pancake. This way of making tortillas is still followed by some people today.

After pressing the masa into thin pancakes, quickly fry them on a "comal" or griddle, typically without oil. As they cook, the tortillas will puff up in spots (these spots deflate once you remove the tortilla from the heat).

There are three colors of maize dough in Guatemala and Mexico for making tortillas: white, yellow, and blue (also called black) maize.

How to Eat

Tortillas are best eaten warm and straight off the comal (griddle). If you don't have access to fresh tortillas, warm them before eating, either in the microwave, oven, or stovetop. Besides quesadillas, tortillas are used for making tacos, enchiladas, chilaquiles, huevos rancheros, sopapillas, and chips, of course!

Nutrition

Corn tortillas contain an impressive amount of fiber, which is necessary to keep our digestive tracts in good shape.

Corn tortillas also have phosphorus. Our bones require phosphorus to regenerate, and so do our red blood cells. Phosphorus helps to keep our blood at just the right pH level.

Corn tortillas are also a good source of magnesium, which supports muscle and nerve function. It also contributes to bone and heart health.