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| Churro chips with horchata cream cheese dip Churro Chip 6 medium flour tortillas  4 tbsp. vegetable/corn oil  1 c. granulated sugar  1 1/2 tbsp. cinnamon  Preheat oven to 425°. Cut each tortilla into 8 triangles. With a pastry brush, coat the tortillas in oil, making sure both sides are coated.  In a medium bowl, combine cinnamon and sugar. Working in batches, toss tortillas in cinnamon sugar.  Place on a large baking sheet in a single layer. Bake until crispy, 8 to 10 minutes. Let cool on pan 5 minutes before serving.  **Horchata Dip**  1 package cream cheese at room temperature  1 tablespoon vanilla  4-5 drops horchata extract  1 cup powdered sugar  1 cup heavy whipping cream  Combine all ingredients in a bowl and mix with a hand or stand mixer until fluffy, 5-8 minutes. Serve with churro chips or cinnamon sugar pita chips. Enjoy! |  |

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