Tortilla Pizzas

You can buy whole wheat tortillas at the grocery store, usually in the section where they sell fresh pasta and cheeses. This is a delicious snack and also makes a nice appetizer or lunch.

MAKES 1 PIZZA

Here's what you need:

1 whole wheat tortilla
½ cup tomato or marinara sauce
½ cup chopped green pepper
½ cup chopped onion
Other pizza toppings of your choice
1 cup mozzarella cheese, shredded

Here's what you do:

1. Preheat over to 400°.
2. Spray pizza pan or cookie sheet with no-stick spray.
3. Place tortilla on pan. Spread tomato sauce on top. Layer your other toppings on, one kind at a time (or in sections).
4. Sprinkle the cheese over all.
5. Bake at 400° for 5 minutes, until cheese melts.

Cinnamon Twists

Ingredients:

1 12 ounce package canned refrigerator biscuits
1 stick margarine, softened
1/3 cup sugar
1 teaspoon cinnamon
½ cup sifted powdered sugar
water
cookie sheet

Intructions:

1. Separate biscuits. Flatten each into a four inch circle.
2. Spread each circle with about a teaspoon of margarine.
3. Combine sugar and cinnamon and sprinkle evenly over circle.
4. Cut circle in half. Place margarine sides together and twist. Place on cookie sheet.
5. Bake at 400° for 10 to 12 minutes, or until light golden brown.
6. Combine powdered sugar and water.
7. Drizzle over twists.