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: • Here’s what you do:

1 whole wheat tortilla • 1. Preheat oven to 400°.
½ cup tomato or marinara sauce • 2. Spray pizza pan or cookie sheet with no-stick spray.
½ cup chopped green pepper • 3. Place tortilla on pan. Spread tomato sauce on top. Layer your other toppings on, one kind at a time (or in sections).
½ cup chopped onion • 4. Sprinkle the cheese over all.
Other pizza toppings of your choice • 5. Bake at 400° for 5 minutes, until cheese melts.
1 cup mozzarella cheese, shredded

Cinnamon Twists

Ingredients: • Instructions:

1 12 ounce package canned refrigerator biscuits • 1. Separate biscuits. Flatten each into a four inch circle.
1 stick margarine, softened • 2. Spread each circle with about a teaspoon of margarine.
1/3 cup sugar • 3. Combine sugar and cinnamon and sprinkle evenly over circle.
1 teaspoon cinnamon • 4. Cut circle in half. Place margarine sides together and twist. Place on cookie sheet.
½ cup sifted powdered sugar • 5. Bake at 400° for 10 to 12 minutes, or until light golden brown.
water • 6. Combine powdered sugar and water.
cookie sheet • 7. Drizzle over twists.