

Lemon Gelato Crisp

Serves 6

Ingredients:

2 oz. Unsalted Butter

4 Mission® 12" Heat Pressed Flour Tortillas (10430)

1/4 cup Corn Syrup

1 tsp. Almond Extract

2/3 cup Sliced Almond

1/2 gallon Lemon Gelato or Ice Cream

Directions:

- 1. Preheat oven to 400° F.
- 2. Butter both sides of the Mission® flour tortillas. Stir together the corn syrup and extract in a small bowl. Brush one side of the tortillas with corn syrup mixture. Top with almonds. Cut tortillas into 8 wedges.
- 3. Bake for 15 minutes or until golden brown.
- 4. Portion gelato or ice cream into serving bowls. Top with almond crisps. Serve.