

Cinnamon Chips

From bakingbetter.com

- 2/3 cup white sugar
- 3 tablespoons ground cinnamon
- 2 tablespoons of butter, softened
- 2 tablespoons corn syrup
- 1/4 teaspoon cinnamon

Preheat oven to 300 degrees

Combine all ingredients in a small mixing bowl. Stir to combine, forming something resembling thick mud.

Spread out on a baking sheet that has been lined with parchment, to about 1/4 inch thick.

Bake for 20-20 minutes until the whole thing is actively bubbling. Remove from oven and cool completely. With a knife, cut into small bits.