

New York Times **Bestselling Author**

SUSAN MALLERY

## Cinnamon Pita Chips and Walnut-Blackberry Dip

### Ingredients:

#### Pita chips:

- ♥ 1 Package pita bread, cut into eighths
- ♥ 4 T butter, melted
- ♥ 1 t cinnamon
- ♥ 1 t vanilla
- ♥ 2 t sugar
- ♥ ½ t salt

#### Dip:

- ♥ 1 C walnut pieces
- ♥ 1-2 t olive or peanut oil
- ♥ 1 t sugar
- ♥ 1 C blackberries



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### Instructions:

Preheat the oven to 325 degrees. Place pita eighths into a gallon size Ziploc bag. Combine the butter through salt. Add butter mixture to bag, then toss to coat the bread. Lay in a single layer on two baking sheets. Bake for 20 minutes, turning once. Remove from oven and cool.

To make the dip, place the walnuts, 1 t oil, and sugar in a food processor. Pulse until the walnuts make a thick paste, scraping the sides of the processor bowl as needed. Chop the blackberries delicately and fold into the walnut mixture.

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