

TOSTITOS® 7-Layer Dip Wedding Cake

Ingredients

- 2 jars TOSTITOS® Salsa Con Queso
- 2 packages SABRA® Classic Guacamole
- 2 jars TOSTITOS® Queso Blanco Dip
- 2 jars TOSTITOS® Chunky Salsa Medium
- 2 cans refried beans
- 2 packages sour cream
- 1 package cherry tomatoes
- 1 small cylindrical glass serving bowl
- 1 large cylindrical glass serving bowl
- 1 plastic cup
- 1 plastic bag
- 1 piping tip
- 1 bag TOSTITOS® Original Restaurant Style

How to make it

1. Begin making the layer dip by emptying the can of refried beans into the bottom of a large, cylindrical, glass bowl and spreading them evenly.
2. Press a plastic cup, upside down, into the beans in the center of the large glass bowl. Later, this will act as a stand for the smaller glass bowl.
3. Next, add the salsa, queso, guacamole, and sour cream by continuing to layer the dips in a ring around the cup until the large bowl is full to the top.
4. Place the smaller, cylindrical, glass bowl on top of the plastic cup in the center of the large bowl as the second “tier”.
5. Fill the smaller bowl with layers of dip and ingredients until full.



PREP
TIME
30 min



COOK
TIME
0 min



TOTAL
TIME
30 min



SERVINGS
20-30

Made with



TOSTITOS® Salsa Con Queso

6. Cut cherry tomatoes in half, and place in a ring around the surface of the large bowl to decorate.
7. As an additional garnish, use a plastic bag filled with guacamole with your piping tip of choice to add piping around the rim of the small glass bowl.
8. Enjoy with a bag of TOSTITOS® Original Restaurant Style!