

# TOSTITOS® Apple Pie Dessert Nachos

## Ingredients

### Cinnamon Sugar Nachos

- 2 tbsp granulated sugar
- 1/2 tsp ground cinnamon
- Half a 12 oz bag TOSTITOS® Lightly Salted
- 2 tbsp unsalted butter, melted

### Apple Pie Topping

- 2 tbsp butter
- 2 Granny Smith apples, cored, peeled and diced
- 1/3 cup packed brown sugar
- 2 tbsp granulated sugar
- 1/2 tsp ground cinnamon
- Pinch salt
- 2 tbsp freshly squeezed lemon juice
- 1 tsp vanilla extract
- 1 tsp cornstarch
- 1 cup vanilla ice cream, for garnishing
- 1/4 cup chopped toasted pecans, for garnishing
- 2 tbsp caramel sauce, for garnishing

## How to make it

1. Cinnamon Sugar Nachos: Preheat oven to 350°F.
2. In small bowl, stir together sugar and cinnamon.
3. In large bowl, toss TOSTITOS® Lightly Salted with melted butter and cinnamon sugar.
4. Arrange in single layer on parchment paper-lined baking sheet.
5. Bake for 8 to 10 minutes or until lightly golden.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
25 min	20 min	45 min	6

## Made with



TOSTITOS® Lightly Salted

6. Apple Pie Topping: Meanwhile, in large skillet set over medium-high heat, melt butter. Add apples, brown sugar, granulated sugar, cinnamon, salt, lemon juice and vanilla. Cook, stirring, for 5 to 8 minutes or until apples are tender, sugars have dissolved and mixture starts to bubble and caramelize.
7. In small bowl, stir together cornstarch and 2 tbsp water until smooth. Stir slurry into apple mixture; bring back to a boil. Cook, stirring occasionally, for 1 to 2 minutes or until sauce is thickened.
8. Arrange cinnamon sugar nachos on serving platter. Top with apple pie topping. Garnish with dollops of ice cream, pecans and drizzles of caramel sauce.