



PREP TIME

15min



COOK TIME

10min



SERVES

8

Apple Crumble Minis

INGREDIENTS

- **24 TOSTITOS® Multigrain SCOOPS!®**
- **3 tbsp** unsalted butter, at room temperature, divided
- **2** gala apples, peeled and finely diced
- **6 tbsp** brown sugar, divided
- **1/2 tsp** cinnamon
- **1 cup** finely chopped walnuts
- **1/4 cup** large flake oats
- **1/4 cup** grated cheddar

HOW TO MAKE

DIRECTIONS

- Preheat oven to 400°F.
- Arrange TOSTITOS® Multigrain SCOOPS!® Tortilla Chips on a baking sheet.
- Melt 2 tbsp butter in a medium saucepan over medium.
- Add apples and cook until tender, 5 to 6 min.
- Stir in 1/4 cup brown sugar plus cinnamon.
- Cook until saucy, 2 to 3 min.
- Set aside.
- Stir remaining 2 tbsp brown sugar with walnuts, oats and cheddar in a small bowl until combined.
- Work in remaining 1 tbsp butter, using your fingertips, until crumbly.
- Divide apple mixture among TOSTITOS® Multigrain SCOOPS!® Tortilla Chips.
- Sprinkle nut mixture over apples.
- Bake in centre of oven until tops are golden, about 5 min.

FEATURING

