

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



PREP
TIME

15min



COOK
TIME

10min



SERVES

8

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

