



# TOSTITOS® Apple Pie Dessert Nachos

## INGREDIENTS

- [title]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
- [title]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



PREP TIME

**25min**



COOK

TIME

**20min**



SERVES

**6**

## FEATURING



## HOW TO MAKE

### DIRECTIONS

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

- **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.**
- **Arrange cinnamon sugar nachos on serving platter. Top with apple pie topping. Garnish with dollops of ice cream, pecans and drizzles of caramel sauce.**