



PREP TIME

5min



COOK TIME

12-14
min



SERVES

6

FEATURING



Pecan Pie SCOOPS!®

INGREDIENTS

- **24 TOSTITOS® SCOOPS!®**
- **1/4 cup** dark corn syrup
- **3 tbsp** melted butter
- **2 tbsp** firmly packed light brown sugar
- **1** large egg
- **1** egg yolk
- **1 tsp** vanilla extract
- **1/2 cup** finely chopped pecans
- **1/4 tsp** ground cinnamon (scant)
- Toasted pecans, to garnish

HOW TO MAKE

DIRECTIONS

- Preheat oven to 350°F.
- Divide chopped pecans evenly to fill the chips about 3/4 full. Set aside.
- Whisk corn syrup, butter, sugar, eggs and vanilla together in a liquid measuring cup. Pour mixture over pecans, almost entirely filling the TOSTITOS® SCOOPS!®.
- Bake at 350°F until edges are golden and filling is set (approximately 12 to 14 minutes).
- Cool on a wire rack.
- Stir together whipped topping and cinnamon. Serve pies at room temperature with whipped topping. Garnish with toasted pecans if desired.