



PREP TIME

25min



COOK

TIME  
20min



SERVES

6

## FEATURING



# 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

## 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.