

CINNAMON DESSERT NACHOS

A dessert nacho recipe made by drizzling warm chocolate syrup over vanilla ice cream and baked cinnamon sugar-coated tortilla chips

TIME: 20 mins TOTAL TIME: 30 mins
Serves 4



INGREDIENTS

- 1/4 cup Chocolate syrup
- 2 tbsp margarine or butter
- 2 tsp Cinnamon, ground
- 2 tbsp Granulated sugar
- 4 Flour tortillas (6 inch)
- Vanilla ice cream

DIRECTIONS

- 1) Preheat oven to 420°F. Combine sugar and cinnamon in small bowl; set aside.
- 2) Brush both sides of tortillas with margarine/butter; cut each tortilla into 8 wedges. Place on foil-lined baking sheet;
- 3) Sprinkle both sides of wedges with cinnamon sugar mixture. Bake 5 minutes on each side or until crisp.
- 4) Divide chips between 4 plates; top with ice cream and drizzle with chocolate syrup. Serve immediately.