

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

How to make it

1. Preheat oven to 400°F.
2. Arrange Tostitos® Multigrain Scoops!® tortilla chips on a baking sheet.
3. Melt 2 tbsp butter in a medium saucepan over medium.
4. Add apples and cook until tender, 5 to 6 min.
5. Stir in 1/4 cup brown sugar plus cinnamon.
6. Cook until saucy, 2 to 3 min.
7. Set aside.
8. Stir remaining 2 tbsp brown sugar with walnuts, oats and cheddar in a small bowl until combined.
9. Work in remaining 1 tbsp butter, using your fingertips, until crumbly.
10. Divide apple mixture among Tostitos® Multigrain Scoops!® tortilla chips.
11. Sprinkle nut mixture over apples.
12. Bake in centre of oven until tops are golden, about 5 min.



PREP
TIME
15 min



COOK
TIME
10 min



TOTAL
TIME
-



SERVING
-

Made with