

Pecan Pie SCOOPS!®

Ingredients

- 24 TOSTITOS® SCOOPS!®
- 1¼ 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
- 1½ cup finely chopped pecans
- 1¼ tsp ground cinnamon (scant)
- Toasted pecans, to garnish

How to make it

1. Preheat oven to 350 degrees.
2. Divide chopped pecans evenly to fill the chips about ¾ full. Set aside.
3. Whisk corn syrup, butter, sugar, eggs and vanilla together in a liquid measuring cup. Pour mixture over pecans, almost entirely filling the TOSTITOS® SCOOPS!®.
4. Bake at 350 degrees until edges are golden and filling is set (approximately 12 to 14 minutes).
5. Cool on a wire rack.
6. Stir together whipped topping and cinnamon. Serve pies at room temperature with whipped topping. Garnish with toasted pecans if desired.



PREP
TIME

-



COOK
TIME

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TOTAL
TIME

-



SERVING

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Made with