

# DESSERT NACHOS

Serves 6

## Ingredients

*36 Laurie's Buffalo Gourmet Thick and Hearty tortilla chips (6 per serving)*

*1 tablespoon butter, melted*

*2 teaspoons sugar*

*1/8 teaspoon ground cinnamon*

*3/4 cup frozen light whipped dessert topping, thawed*

*1 teaspoon vanilla*

*1/8 teaspoon ground cinnamon*

*3 cups fresh raspberries and/or strawberries*

*2 tablespoons sliced almonds, toasted*

*2 cups semisweet chocolate chips*



## Cooking Instructions

1. Lightly brush both sides of each tortilla with melted butter. In a small bowl, stir together sugar and 1/8 teaspoon cinnamon; sprinkle over Laurie's Buffalo Gourmet Thick and Hearty tortilla chips.

2. Using a double broiler, melt down the 2 cups of semisweet or milk chocolate chips until smooth.
3. To serve, divide tortilla wedges among six dessert plates. Top with raspberries and/or strawberries. Drizzle chocolate over chips to your desired amount. Sprinkle with almonds. Enjoy!