



Sweet Cinnamon Tortilla Chips with Vanilla Dip

🕒 15–20 Min   

Preparation

- 1 First line the baking sheet with baking parchment. Cut the tortillas into equal sized triangles then grease with melted butter.
- 2 In a bowl, combine the brown granulated sugar with 4 tablespoons of cinnamon and sprinkle evenly over the tortillas. You can press it down gently to help it stick if need be.
- 3 Preheat the oven to 180 °C fan and bake the chips for around 10 minutes until crispy.
- 4 Prepare the vanilla dip while the chips are cooling down. To make the dip, combine Pudding Mix with sugar and some milk in a bowl until you achieve a smooth mixture.
- 5 Then bring the rest of the milk to a boil and stir in the Pudding Mix, bringing it to a boil while stirring constantly, then continue to cook over a low heat for around a minute. Adding a Kotányi Vanilla Pod to the cream will really enhance the taste.

Ingredients 2 Portions

♦ = Kotányi Produkte

4 pcs.	Tortilla (large or medium-sized)
40 g	Butter, melted
60 g	Granulated sugar, brown
4 tbsp.	♦ Cinnamon, Ground

For the vanilla dip

500 ml	Milk
1 pkt.	Vanilla Pudding Mix
60 g	Sugar
1 pcs.	♦ Bourbon Vanilla Pods, Whole

