

Sweet Cinnamon Tortilla Chips with Vanilla Dip

15–20 Min

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

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.