

Dessert Nachos

A 6-inch tortilla makes about 8 baked chips, so plan accordingly. You'll probably want to use several tortillas to make enough chips for Dad's dessert. (Plus a few more for taste-testing.)



Butter

Flour tortillas

Cinnamon sugar

Vanilla ice cream

Nacho toppings of choice (sliced strawberries and bananas, pineapple bits, blueberries, shredded coconut, nuts, caramel or chocolate sauce, whipped cream, sprinkles, etc.)

1. Preheat oven to 350°F. Melt butter. Brush butter over tops of tortillas. Then sprinkle cinnamon sugar over the buttered tortillas.
2. Use a pizza cutter to cut each tortilla into nacho-chip-size pieces.
3. Transfer chips to a baking sheet, sugar side up.
4. Bake about 10 minutes until chips are browned and crispy. Let cool.
5. Place a scoop of vanilla ice cream onto a plate and surround it with the baked chips. Add your choice of toppings.

Makes 1 family-sized serving