



Recipes

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Caramel Apple Dip n' Chips

Serves 4

Ingredients:

- 4 Mission® 12" Heat Pressed Flour Tortillas (10430)
- 1 stick Butter , melted
- 4 oz. Cinnamon Sugar
- 2 small Apples (any variety)
- Juice of ½ Lemon
- 9 oz. prepared Caramels Dip

Directions:

1. Cut tortillas into wedges and dip into melted butter to coat lightly. Dip into cinnamon sugar and coat lightly. Place on baking sheets in a single layer and bake until golden, approximately 8 minutes. Remove from oven and allow to cool and crisp up.
2. Core and chop the apples. Toss in lemon juice to prevent browning. Place caramel dip into serving dish. Mix in the apples. Serve with cinnamon chips for dipping.