



DESSERT NACHOS

- 6 flour tortillas (7-inch or taco size)
- ½ cup sugar
- 1 tsp ground cinnamon
- butter flavored cooking spray
- TSG Dark Chocolate Espresso Sauce**
- Vanilla Ice Cream

1. Preheat oven to 375°F. In a small bowl, combine sugar and cinnamon. Spray tortillas with butter flavored cooking spray. Sprinkle with sugar mixture. Cut each tortilla into 6 or 8 wedges and place in a single layer on baking sheets.
2. Bake 5-7 minutes or until wedges are light brown and crisp. Cool on wire rack.
3. Arrange crisps on individual serving dishes so they overlap. Top with a scoop of ice cream. Warm Dark Chocolate Espresso sauce in the microwave, removing lid, for 10 seconds. Stir, and drizzle over the ice cream. Serve immediately.

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