

Caramel Apple Nachos

BerMonths Bakes

Crispy cinnamon-sugar tortilla chips piled with warm spiced apples, caramel, whipped cream, and a cozy fall crunch.



Prep Time:
20 minutes



Cook Time:
15 minutes



Yield:
6-8 servings



Ingredients

For the apple nachos

- 4-5 (8-inch) flour tortillas, cut into 8 wedges each
- Vegetable oil, for frying
- 2 medium apples, peeled and diced
- 2 tablespoons butter
- 1 tablespoon brown sugar
- 1 tablespoon apple cider drink mix
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground ginger
- Pinch of salt
- 1/2 teaspoon apple extract
- 1/2 cup granulated sugar
- 1 1/2 teaspoons ground cinnamon
- 1/3 cup caramel sauce, warmed
- Whipped cream
- Small handful dried cranberries, chopped
- Optional: chopped pecans or toffee bits

Instructions

1. Combine the granulated sugar and 1 1/2 teaspoons cinnamon in a shallow bowl. Set aside.
2. Melt the butter in a skillet over medium heat. Add the diced apples, brown sugar, apple cider drink mix, 1/2 teaspoon cinnamon, ginger, and salt.
3. Cook for 5-7 minutes, stirring occasionally, until the apples are tender but still hold their shape. Remove from the heat. Add apple extract.
4. Heat about 1 inch of vegetable oil in a heavy-bottomed pan to 350°F.
5. Working in small batches, fry the tortilla wedges for 30-60 seconds per side, or until lightly golden and crisp.
6. Remove with a slotted spoon and briefly drain on a paper towel-lined plate.
7. While still warm, toss the tortilla chips in the cinnamon-sugar mixture.
8. Arrange the chips on a serving platter and spoon the warm cinnamon apples over the top.
9. Drizzle generously with warmed caramel sauce. Add whipped cream and sprinkle with the chopped dried cranberries.
10. Finish with chopped pecans or toffee bits, if desired. Serve immediately.



Tip: Best served warm, right after assembling.



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