



# Chocolate Chip Dulce de Leche Dessert Nachos

 **SERVINGS**

 **COOKING TIME**

Makes 8 Servings (3 wedges per serving)

Chocolate Chip Dulce de Leche Dessert Nachos are a fun way to enjoy dulce de leche flavors in a unique way. This recipe takes those flavors and makes it into nacho like tortilla wedges for a sweet cinnamon and rich caramel snack or dessert you can eat with your hands.

## Ingredients

- 1 Cup(s) [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1/2 Cup(s) plus 2 tablespoons all-purpose flour
- 1/3 Cup(s) packed light brown sugar
- 3/4 Teaspoon(s) Cinnamon
- 6 Tablespoon(s) butter, melted
- 1/3 Cup(s) chopped salted roasted almonds
- 1/2 Cup(s) dulce de leche or caramel sauce
- 4 7-inch flour tortillas
- 3/4 Cup(s) semisweet chocolate chips

## Cooking Instructions

1. Heat oven to 375°F.
2. In medium bowl, combine oats, 1/2 cup of the flour, the brown sugar and cinnamon; stir to mix completely.
3. Add butter; stir until evenly moistened.
4. Stir in almonds.
5. In small bowl, stir together dulce de leche and 2 tablespoons flour until blended.
6. Place tortillas on ungreased baking sheets.
7. Spread each tortilla with dulce de leche mixture to within 1/2 inch of edge; sprinkle evenly with 1/2 cup chocolate chips, then oat topping.
8. Sprinkle remaining 1/4 cup chocolate chips over top.

9. Bake 12 to 14 minutes, or until oat mixture is golden brown and tortilla is crisp on bottom.
10. Cool at least 5 minutes.
11. Cut each tortilla into 6 wedges.
12. Serve warm or cool.