

Pecan Pie SCOOPS!®

Ingredients

- 24 TOSTITOS® SCOOPS!®
- 1/4 cup dark corn syrup
- 3 tbsp melted butter
- 2 tbsp firmly packed light brown sugar
- 1 large egg
- 1 egg yolk
- 1 tsp vanilla extract
- 1/2 cup finely chopped pecans
- 1/4 tsp ground cinnamon (scant)
- Toasted pecans, to garnish

How to make it

1. Preheat oven to 350°F.
2. Divide chopped pecans evenly to fill the chips about 3/4 full. Set aside.
3. Whisk corn syrup, butter, sugar, eggs and vanilla together in a liquid measuring cup. Pour mixture over pecans, almost entirely filling the TOSTITOS® SCOOPS!®.
4. Bake at 350°F until edges are golden and filling is set (approximately 12 to 14 minutes).
5. Cool on a wire rack.
6. Stir together whipped topping and cinnamon. Serve pies at room temperature with whipped topping. Garnish with toasted pecans if desired.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	12-14 min	17 min	6

Made with



TOSTITOS® SCOOPS!®