

## Azteca Sundae Nacho Pie



### Ingredients

1 package Azteca® Homestyle Tortillas

1 jar caramel ice cream topping

½ cup heavy cream

2 tablespoons powder sugar

1 cup of peanuts, chopped

1 jar fudge ice cream topping

1 ounces cream cheese, room temperature

2 tablespoons white chocolate chips, chopped

### Directions

Preheat oven to 350°

Combine 3 tablespoons caramel sauce with 1 tablespoon of water, set aside.

Cut Azteca® tortillas into 8 pie shaped wedges.

Brush both sides of wedges with caramel sauce and spread on a parchment lined cookie sheet; sprinkle with chopped nuts.

Place in preheated oven 6-9 minutes, until edges start to turn brown.

Remove and let cool.

In a medium cold bowl, combine cream cheese and powdered sugar; add cream and whip until stiff.

Assemble the nachos by layering tortilla wedges. Drizzle each layer with caramel and fudge sauces and sprinkled chopped nuts. Top the final layer with dollops of whipped cream, drizzled caramel and fudge sauce and sprinkles of chopped nuts and white chocolate chips.