

Strawberry Nachos

Fluff Fruit Dip

- 2 pounds strawberries, cleaned and chopped into bite sized pieces
- 8 oz of cream cheese, softened
- 1 jar of marshmallow cream
- 1/4 - 1/3 cup of powdered sugar (depending on sweetness)
- 1 teaspoon vanilla

Cinnamon Chips

- 8 small flour tortillas
- 1/4 cup of butter, melted
- cinnamon sugar mix (1/2 cup sugar with 2 tablespoons ground cinnamon)

Instructions:

1. Preheat the oven to 350*. Line a large cookie sheet (or 2 smaller ones) with parchment paper and set aside.
2. Cut up the tortillas into strips or triangles with a pizza cutter. Place them on the cookie sheet.
3. Brush them with the melted butter - I would suggest coating both sides.
4. Sprinkle one side with the cinnamon sugar.
5. Bake for 8-10 minutes until they are nice and crispy - let them cool.

While the chips are baking you can make the dip.

1. In a medium sized bowl add the cream cheese and the marshmallow cream.
2. Using a mixer, slowly mix until all the ingredients come together.
3. Add the vanilla and slowly add the powdered sugar. You can adjust the sugar amount based on your preference.

Dip your chip into the fruit fluff dip and then use it to pick up some strawberries - enjoy!
I liked to set it on a large platter. I put the strawberries and the dip in bowls and then I add the chips around it.

