



(6 servings)

Ingredients:

1 21-ounce can apple pie filling
6 8-inch flour tortillas
1 teaspoon ground cinnamon
1/3 cup butter
1/2 cup white sugar
1/2 cup brown sugar
1/2 cup water

Directions:

Apple Pie Enchiladas (Mexico)

Preheat oven to 350 degrees. Spoon fruit evenly onto tortillas, sprinkle with cinnamon. Roll up tortillas and place, seam side down, on lightly greased 8x8 baking pan. Bring butter, sugars and water to a boil. Reduce heat and simmer 3 minutes. Pour sauce evenly over tortillas. Sprinkle extra cinnamon on top if desired. Bake in preheated oven for 20 minutes.