



Apple Enchilada Dessert

Oscar · 29/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

6

Description

These apple enchiladas are simply apples rolled in flour tortillas. They are very delicious, easy, and fast to make. Substitute apples with peaches or cherries if desired.

Ingredients

- 1 (21 ounce) can apple pie filling - 6 (8 inch) flour tortillas - 1 teaspoon ground cinnamon
- or more to taste - ½ cup white sugar - ½ cup packed brown sugar - ½ cup water - ? cup margarine

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Spoon fruit evenly onto all tortillas and sprinkle with cinnamon. Roll up tortillas and place seam side down on a lightly greased 8x8-inch baking pan. Bring white sugar
2. brown sugar
3. water
4. and margarine to a boil in a medium saucepan. Reduce heat and simmer
5. stirring constantly
6. for 3 minutes. Pour sauce evenly over tortillas; sprinkle with extra cinnamon on top to taste. Bake in the preheated oven for 20 minutes. Recipe Tip This recipe makes 6 large rolled tortillas that may be cut in half to serve 12.