

# Apple Pie Enchiladas

Submitted by: Lynn Dillow (Longmont, Colorado)

## Ingredients:

1 (21 ounce) can Apple Pie Filling

1 tsp. Ground Cinnamon

½ C. Butter

½ C. White Sugar

½ C. Brown Sugar

½ C. Water

1 tsp. Vanilla

6 (8 inch) flour tortillas - {Pre Cooked - Store bought is great for this, Just be sure to buy Flour Tortillas}

Spoon about one heaping quarter cup of pie filling evenly down the center of each tortilla. Sprinkle with cinnamon, roll up, tucking in edges; and place seam side down in prepared dish. In a medium saucepan over medium heat, combine butter, white sugar, brown sugar and water. Bring to a boil, stirring constantly; reduce heat and simmer 3 minutes. Remove from heat and stir in vanilla. Pour sauce over enchiladas and let stand 45 minutes. Don't rush the 45 minute resting time for the sauce on the enchiladas before baking, this step helps to magically transform the flour tortillas into a pastry-like dough!

Bake in preheated oven at 350 degrees F for 30 minutes, or until golden. Enjoy!!

Each sauce recipe is enough for 6 Apple Pie Enchiladas.

\*I usually make a double batch of sauce- it's that good!