

# Apple Enchilada Dessert

By: *Betsy Craig*

## Ingredients:

1 (21 ounce) can apple pie filling  
6 (8 inch) flour tortillas  
1 teaspoon ground cinnamon  
1/3 cup margarine  
1/2 cup white sugar  
1/2 cup packed brown sugar  
1/2 cup water

## Directions:

1. Preheat oven to 350 degrees F (175 degrees C).
2. Spoon fruit evenly onto all tortillas, sprinkle with cinnamon. Roll up tortillas and place seam side down on lightly greased 8x8 baking pan.
3. Bring margarine, sugars and water to a boil in a medium sauce pan. Reduce heat and simmer, stirring constantly for 3 minutes.
4. Pour sauce evenly over tortillas; sprinkle with extra cinnamon on top if desired. Bake in preheated oven for 20 minutes.
5. Makes 6 large tortillas; may be cut in half to serve 12.