

Apple Cinnamon Chimichangas !

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Today we will prepare a SWEET CHIMICHANGAS VERSION , using apple and cinnamon .

We need just :

- ✓ 1 can apple pie filling .
- ✓ Vegetable oil for frying.
- ✓ 1/2 cup cinnamon sugar .(I mixed 1 tbsp of cinnamon and 3 tbsp of granulated sugar) .
- ✓ flour tortillas (I used 15 of 6 inch) .

INSTRUCTIONS :

- ✓ In a large deep skillet heat oil over medium heat .
- ✓Scoop about 1/4 cup of the apple pie filling onto each tortilla , and roll up like a burrito .
- ✓ Place a batch of rolled tortillas seam-side down in the hot oil and fry until browned and crispy .
- ✓ Roll warm chimichangas in cinnamon sugar .

P.S : For topping use caramel sauce , it gives the chimichangas a great taste , you should try it .