Apple Enchiladas

Ingredients

1 (21 ounce) cans apple fruit filling and topping (or other fruit filling)
6 (8 inch) flour tortillas…
1 teaspoon cinnamon
1/3 cup butter or 1/3 cup margarine
1/2 cup sugar
1/2 cup brown sugar
1/2 cup water

Directions

Spoon fruit filling evenly down centers of tortillas.
Sprinkle with cinnamon.
Roll up, and place, seam side down, in a lightly greased baking dish.
Bring butter and next 3 ingredients to a boil.
Reduce heat, and simmer, stirring constantly, 3 minutes.
Pour over enchiladas: let stand 30 minutes.
Bake at 350 for 20 minutes.

Source: Allrecipes.Com