

# Apple Enchiladas

## Ingredients:

- 1 can (21 ounces) of apple pie filling (or any other fruit filling of your choice)
- 6 (8-inch) flour tortillas
- 1 teaspoon of ground cinnamon
- 1/3 cup of unsalted butter
- 1/2 cup of granulated sugar
- 1/2 cup of packed brown sugar
- 1/2 cup of water

## Directions:

1. Preheat the oven to 350°F (175°C). Lightly grease a baking dish.
2. Spoon the apple pie filling evenly down the centers of the flour tortillas. Sprinkle cinnamon over the filling.
3. Roll up the tortillas tightly and place them seam side down in the prepared baking dish.
4. In a saucepan, combine the butter, granulated sugar, brown sugar, and water. Bring the mixture to a boil over medium heat, stirring constantly.
5. Once boiling, reduce the heat and let the mixture simmer for about 3 minutes, continuing to stir constantly.
6. Pour the hot sugar mixture over the enchiladas, ensuring they are evenly coated. Let them stand for 30 minutes to allow the flavors to meld.
7. Bake the enchiladas in the preheated oven for 20 minutes, or until they are heated through and the edges are slightly golden.
8. Serve the enchiladas warm, optionally with a scoop of vanilla ice cream or a dollop of whipped cream on top.