

# Apple Pie Enchiladas

Serves: 6

## Ingredients:

- 21 oz. can apple pie filling
- 6 (8 inch) tortillas
- 1 tsp. ground cinnamon
- ½ cup butter
- ½ cup white sugar
- ½ cup brown sugar
- ½ cup water

## Instructions:

- Preheat oven to 350°F.
- Butter a 9 x 13 inch baking dish.
- Soften the tortillas in the microwave if needed to make them easier to roll.
- Spoon about one heaping 1/4 cup of pie filling slightly off the center of each tortilla, sprinkle evenly with cinnamon.
- Roll tortillas up and place seam side down in a greased baking dish.
- In a medium saucepan bring butter, white sugar, brown sugar and water to a boil.
- Reduce heat and simmer for 3 minutes, stirring constantly.
- Pour sauce over enchiladas, sprinkle with extra cinnamon on top if desired and let stand 45 minutes.
- Bake in preheated oven 20 minutes, or until golden.
- Serve warm with vanilla ice cream, or whipped cream and top with desired amount of caramel sauce.