

APPLE TORTILLA ROLLS

Serving : 4 Persons.

Prep Time : 20 Minutes.

Cook Time : 20 Minutes.

Difficulty : Medium

INGREDIENTS:

For the apple tortilla rolls:

- 4 La Abuela flour tortillas
- 1/4 butter melted
- 1 tsp. cinnamon sugar

Filling:

- 2 cup Granny Smith, diced apples
- 2 tbsp. of butter
- 1/3 cup sugar
- 1 teaspoon ground cinnamon

Sauce:

- 1/3 cup butter
- 1/3 cup sugar
- 2/3 cup firmly packed light brown sugar
- 1/2 cup water
- 2 tbsp Rum

GARNISHES:

Vanilla ice cream, optional

Caramel sauce, optional



DIRECTIONS:

1. Begin by making the filling.
2. Place butter and cinnamon into a pre-heated sauce pan and keep at medium heat. Let it melt and add the diced apples. Add the sugar and mix gently to coat the apples.
3. Cook for about 4 to 6 minutes, while stirring gently. Remove from heat and let cool.
4. Cook the tortillas La Abuela as indicated on the package on a comal or skillet. Set aside.
5. Using a pastry brush, coat the tortillas with a mixture of your melted butter and cinnamon. Spoon fruit filling evenly down center of each tortilla. Roll up, and place, seam side down, in a lightly greased 2-quart baking dish.
6. Bring butter, sugars, and water to a boil in a medium saucepan; reduce heat, and simmer, stirring constantly for 2 minutes. Add the rum and cook for another minute.
7. Pour over apple tortilla rolls, and let them stand for about 20 minutes and begin to pre-heat your oven at 350.
8. Bake at 350° for 15 minutes.

Plating:

- Cut your apple tortilla rolls in half, and serve with vanilla ice cream.
- Add caramel if desired.

