



## ***Baked Apple Puffs***

4-6 Azteca® Flour Tortillas  
1 can apple pie filling  
1 tsp. ground cinnamon  
1/4 cup seedless raisins

nonstick cooking spray  
1/2 cup powdered sugar  
1 tbsp. milk

Remove tortillas from refrigerator; let stand at room temperature for 15 minutes or until soft and flexible. Preheat oven to 375°F. Mix together pie filling, cinnamon and raisins. Evenly divide filling onto centers of tortillas. Fold both sides over the filling; fold bottom half of tortilla up then the top half down to close. Place seam side down on a baking sheet sprayed lightly with cooking spray. Also, spray top and sides of tortillas lightly with cooking spray. Bake for 8-10 minutes or until light golden brown. In small bowl mix together sugar and milk. Drizzle over apple puffs. Serve warm.