

Baked Apple Puffs



It's like apple pie with a Mexican accent. Sweet and delicious, you can make them in less than 15 minutes.

Ingredients

4-6 Azteca® Flour Tortillas
1 teaspoon ground cinnamon
Nonstick cooking spray
1 tablespoon milk

1 can apple pie filling
1/4 cup seedless raisins
1/2 cup powdered sugar

Directions

Remove tortillas from refrigerator; let stand at room temperature for 15 minutes or until soft & flexible. Preheat oven to 375°F. Mix together pie filling, cinnamon & 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 & sides of tortillas lightly with cooking spray. Bake for 8-10 minutes or until light golden brown. In small bowl mix together sugar & milk. Drizzle over apple puffs. Serve warm.