

## Fruit or Cream Filled Rolls



### Ingredients

Azteca Bake and Fill Crispy Salad Shells

Whipped cream for filling

Sprinkles for decorating

Fruit pie filling

Powdered Sugar

### Directions

Preheat oven to 350 F. Remove package of shells from carton and let stand at room temperature for at least 15 minutes. Cut each shell into four equal wedges. Spray metal or aluminum foil forms lightly with cooking spray. Wrap shell pieces around formers firmly but not too tight that the tubes cannot be removed after baking. Place seam side down on a baking sheet. Bake shells for 4-6 minutes or until light golden brown. Let cool slightly. Remove rolls from tubes. Gently spoon fruit filling in the cooled rolls or fill with whipped cream using a pastry or piping bag. Sprinkle with powdered sugar to serve.