

## Apple Enchiladas

### Ingredients:

1 can (21 oz) apple pie filling

1 8oz cream cheese

6 (8 in) flour tortilla

1 tsp. ground cinnamon

1/3 cup margarine

½ cup white sugar

½ cup brown sugar

1/3 cup water

### Directions:

1. Preheat the oven to 375 degrees and grease a 8x8 or 9x13 baking pan
2. Spread cream cheese into the tortilla, sprinkle with cinnamon, and fill with apple pie filling. Roll up the tortillas and place in the greased baking dish
3. Bring the margarine, white sugar, brown sugar, and water to a boil in a small saucepan; reduce the heat and simmer for 3 minutes (until thickens)
4. Pour the sauce over the tortillas and sprinkle with cinnamon.
5. Bake for 25-35 minutes

Serves 6-12