



## Ingredients

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\*\*\*MAKE RIDGETOP'S  
APPLE PIE FILLING  
RECIPE\*\*\*

6 (8") flour tortillas  
vegetable oil (for frying)  
1/2 cup sugar  
2 TBSP cinnamon

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# APPLE PIE ENCHILADAS

## Instructions

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1. Heat large pan with vegetable oil on stovetop, until oil is hot.
2. Combine sugar and cinnamon in a shallow dish.
3. Assemble enchiladas: spoon about 1/4 cup of apple pie filling onto (left) center of tortilla. Roll tortilla, seem-side down. Continue with all tortillas.
4. When oil is hot and ready for frying, gently place tortillas (seem-side down) into pan. Fry on one side until golden brown, then flip. Fry opposite side until golden brown.
5. Roll fried enchiladas in cinnamon sugar mixture immediately out of frying pan. Allow to cool before eating.