



# Casa Mendosa™ Apple Pie Tortilla Cups

Serves 6 / 20 mins



## INGREDIENTS

3 Casa Mendosa™ Original Tortillas                      3 tbsp. cinnamon sugar

1 tbsp. butter melted

## Apple Filling

3 large Granny Smith Apples chopped                      2 tbsp. cinnamon sugar

2 tbsp. butter                      Whipped cream and caramel sauce  
for serving optional

## DIRECTIONS

 Prep time **12 min** | Cook **8 min** | Ready in **20 min**

- 1** Preheat oven to 400 °F. Set aside a 6-cup standard muffin tin.
- 2** Place 2 Casa Mendosa™ tortillas on a work surface. Brush with melted butter and dust with cinnamon sugar. Stack and cut into quarters.
- 3** Place two pieces in each muffin cup and bake until golden and crisp. While they bake, make the filling.
- 4** Mix the chopped apples with cinnamon sugar. Place frying pan over medium heat. Melt butter and sauté the apple mixture 3-5 minutes until soft.
- 5** Remove cups from the oven. Cool slightly and add sautéed apple.
- 6** Top with whipped cream and caramel sauce. Serve and enjoy!