

## Apple Pie Tortilla Bites

Uploaded by: Michelle Day at: [www.michellestastycreations.com](http://www.michellestastycreations.com)

Recipe adapted from: My Little Bluebird

Here's what you need:

16 flour tortillas (soft taco size) or 8 large burrito size

6 medium sized tart apples, I used Granny Smith, peeled and diced

3/4 cup sugar

1 tsp. cinnamon

1/2 tsp. nutmeg

1/4 tsp. salt

2 Tbs. flour

1 Tbs. lemon juice, fresh

1-1/2 - 2 Tbs. butter, melted

Sprinkle for top - Mix together in a small bowl

1/4 cup sugar

1/2- 1 tsp. cinnamon

Preheat oven to 350 degrees. Spray two 9 x 13 baking dishes (if using the small tortillas and only 1 baking dish if using the large tortillas) with cooking spray and set aside.

Wash, peel, and dice the apples and place in a bowl. Toss the apples with lemon juice.

Add the sugar, cinnamon, nutmeg, salt, and flour to the apples and give them a good toss until completely coated.

Place about 1/4-1/2 cup of the apple mixture (depending on the size of the tortillas you are using) in the middle and spread out the length of the tortilla.

Roll up the tortilla and place in the baking dish seam side down.

Repeat until all the apple mixture is used. I got 16 small filled tortillas.

Brush tops and sides with the melted butter and sprinkle liberally with the cinnamon sugar coating.

Cover with tin foil and bake for 30 minutes.

After 30 minutes remove the foil and continue baking for 15 more minutes or until the apples are the desired tenderness that you like. Serve warm or cold. I even cut some of them into bite sized pieces.

Serves 8-16