

APPLE PIE TACOS



INGREDIENTS

Apple Filling

- 2 apples peeled and sliced
- 2 tb sugar
- 1/4 tsp cinnamon
- 2 tb water



Tortilla

- 1/2 cup flour
- 1 tb oil
- 2 tb water
- 1/3 cup oil (for frying tortillas)
- 1/4 cup sugar
- 1/2 tsp cinnamon
- 2 scoops of ice cream

METHOD

Apple filling

1. Place apples, 2 tb sugar, 1/4 tsp cinnamon, and 1/4 cup water in a sauce pan.
2. Stir until well blended and cover and cook on medium heat.
3. Cook until apples are semi soft.
4. To thicken sauce stir in 1/2 tsp cornflour made into a paste with 1 tb water
5. Mix into sauce and stir until thickened.

Tortilla

6. Mix all ingredients together.
7. Turn dough out onto bench and knead for 1 minute.
8. Divide dough into 4 balls.
9. Sprinkle bench with flour and roll out dough ball into a flat circle. Rotate the dough around so you get a circular shape.
10. Heat oil on medium heat in a frypan and holding the tortilla folded in half, place the bottom on tortilla in the oil for a few seconds.
11. Then lay it on one side until browned and then place other side down until browned. Remove from oil and Sprinkle browned tortilla with sugar-cinnamon mixture.
12. Fill taco shells with apple pie filling and top with scoop of icecream, and sprinkle a little more of sugar-cinnamon mixture on top.