



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### APPLE PIE TAQUITOS

#### FOR THE FILLING:

2 apples, peeled and diced  
¼ cup brown sugar  
1 teaspoon cinnamon  
¼ teaspoon nutmeg  
1 tablespoon corn starch  
¼ cup water

#### TO ASSEMBLE:

4 flour tortillas  
2 tablespoons melted butter  
¼ cup brown sugar  
½ teaspoon cinnamon  
2 tablespoons caramel sauce

1. Combine all the ingredients for the filling in a pan. Simmer over medium heat for 10 minutes or until apples are tender as preferred. Leave to cool slightly.
2. Stir together brown sugar and cinnamon in a dish.
3. Fill tortillas with apple filling and roll to close.
4. Brush each taquito with butter then roll in the cinnamon sugar.
5. Arrange taquitos in a baking sheet lined with parchment.
6. Bake for 15 minutes at 350 degrees F.
7. Drizzle caramel sauce on top of the taquitos to serve.