

Baked Apple Enchiladas

7 Small-Medium organic tart apples

3/4 c + 1/3 c Organic Brown Sugar

2 tsp Cinnamon

2 Tbsp Unbleached Flour

1/4 tsp nutmeg

Juice of 1 lemon

2 1/2 Tbsp Melted Butter (I use a small glass dish on the stovetop to melt. Microwaves = Yuck!)

1 tsp Vanilla

1/3 c Vegan Butter (like Earth Balance or Smart Balance Light)

1/2 c Organic Sugar

1/2 c Water

1/4 c Maple Syrup

1 tsp Arrowroot (or Aluminum-Free Cornstarch)

10 Whole Wheat or Whole Grain Tortillas

Cinnamon and Vanilla Powder for dusting (optional)

Preheat oven to 400 degrees.

Core apples and run through the slicing disc of your food processor. Put apple slices in large bowl. Add 3/4 cup of the brown sugar, cinnamon, flour, nutmeg, lemon juice, melted butter and vanilla. Toss together and set aside to marinate while you prepare the remaining ingredients.

In skillet over low-medium heat, whisk together butter, sugar, remaining 1/3 cup brown sugar, water, syrup & arrowroot. Stir for about 5-8 minutes until fully combined and thickened slightly. Turn off heat.

Using the mixture in the skillet, dip both sides of a tortilla in the skillet mixture. Fill with about 1/3-1/2 C of the apple slices, roll up and place seam-side down in a 9x13 baking dish. Repeat with remaining tortillas.

Dump leftover apple marinade in bowl and the remaining sauce in skillet into a blender and blend about 20-30 seconds until well combined. Pour over enchiladas. Sprinkle with cinnamon and vanilla powder and bake for 35 minutes.

