

Apple Enchiladas with Cinnamon Cream

Yield: Serves 5



Ingredients:

- 5 large Granny Smith apples, peeled, cored and cut into 1/4 " slices
- 1/2 cup sugar
- 1 teaspoon cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg
- 2 tablespoons fresh lemon juice
- 1 teaspoon cornstarch mixed with 2 tablespoons cold water
- 5 flour tortillas
- 2 tablespoons canola oil
- 1/4 cup sugar
- 1/2 teaspoon cinnamon
- 1 cup cold heavy cream
- 2 tablespoons confectioners' sugar
- 1/2 teaspoon cinnamon
- 1/2 teaspoon pure vanilla extract

Steps:

1. Combine apple slices, sugar, cinnamon, ginger, nutmeg and lemon juice in a medium-size bowl. Stir well. Transfer mixture to a medium-size pot and begin cooking apple slices over medium-high heat.
2. Apples should cook for about 15 minutes. Watch them and stir often so they don't burn. They should be releasing juice. Once the slices have softened (about 15 - 20 minutes), add the cornstarch slurry and stir well. Cook for a few more minutes before removing from heat and allowing them to cool.
3. Preheat oven to 350°F. Have an 8" by 8" pan ready and begin brushing one side of each tortilla with canola oil, then sprinkling the cinnamon sugar mixture over each one. Next, take one-fifth of the cooled apple filling and place it in the center of a tortilla on the side without the cinnamon sugar. Roll the tortilla up and place the stuffed tortilla seam-side down in the pan. Repeat with the remaining tortillas.
4. Bake enchiladas for 15 - 20 minutes or until you can see the filling bubble a bit in the pan. While they bake, make the whip cream.
5. In the bowl of an electric mixer, combine cold cream, sugar, cinnamon and vanilla. Beat with whisk attachment until soft peaks form.
6. To serve, place one enchilada on a plate with a generous dollop of whip cream. Eat warm.