



EASY, TASTY
RECIPES

HOT APPLE TACO

INGREDIENTS

Portion for 4:

Tortilla wrap 10" – 4 each
Vegetable oil – 15ml
Caster sugar – 50g
Ground cinnamon – ½ tsp
Tinned apples (or 2 fresh apples each) – 250g
Lemon juice - 10ml

INSTRUCTIONS

1. Place the caster sugar and ground cinnamon into a bowl and mix together.
2. Place tinned apples into a saucepan along with 30g of the sugar, cinnamon mix and all the lemon juice. Allow the apples to simmer for approximately 10-15 minutes to soften.
3. If using fresh apples core and peel, then chop into rough pieces and place into a pan with the sugar, cinnamon and lemon juice along with 20ml of water. Allow the apples to simmer for approximately 10-15 minutes to soften.
4. Remove apples from heat and mash slightly, still maintaining a medium size chunk of apple. Set to one side.
5. Brush each tortilla, on one side, with oil and sprinkle with a little of the remaining sugar and cinnamon mix.
6. Place each wrap, one at a time and sugar side down, on a clean surface and place a line of the apple filling along the centre of the wrap. Bring the bottom of the wrap up and over the filling and hold in place. Then bring in the edges of the wrap, so that both ends are sealed and roll the wrap up to give a cigar shape. Place the wrap, seal side down, onto a lined baking tray
7. Place the wraps into the oven at 200°C for approximately 10-15 minutes until golden brown and crispy to the touch.
8. Remove wraps from tray, Allow to cool slightly before serving, as the contents will be piping hot.

COOKS TIPS

For a twist, why not substitute the filling for sweet mincemeat and marzipan or add some cranberry sauce to the apples.



For more kitchen wizard recipes and tips follow us on [Facebook](#), [Twitter](#), [Instagram @itsTwelve15](#), or visit our website: itsTwelve15.co.uk

