



# TOFFEE APPLE MINI TACOS



**PREP TIME:** 25 minutes  
**COOKING TIME:** 30 minutes  
**SERVES:** 12 people

Quick to assemble for a weeknight dessert, and pretty enough to serve for a special occasion, this spin on apple pie is teeny enough for kids to enjoy and so delicious, adults will want to have two!



1 pack Old El Paso™ Soft Flour Tortillas



Pinch of salt



2 tbsp granulated sugar



1 1/4 tsp ground cinnamon



100g light soft brown sugar



4 medium Granny Smith apples, peeled, cored and cut 1 cm cubes



1 tbsp lemon juice



175ml double cream



2 tbsp icing sugar



50g caramel or toffee sauce



30g butter, melted

## 1 HEAT THE TORTILLAS

Preheat the oven to 200°C (180°C for fan-assisted ovens), place the tortillas on a baking tray and brush with melted butter. In small bowl, mix the granulated sugar with 1/4 teaspoon of the cinnamon. Sprinkle inside and outside the tortillas, then bake for 5-7 minutes. Transfer to a wire rack to cool.

## 2 PREPARE THE FILLING

Meanwhile, combine the apples, brown sugar, lemon juice, remaining cinnamon and salt in a large non-stick frying pan and place over a medium-high heat. Cook for 9-11 minutes, stirring occasionally, until the apples are tender and golden.

## 3 MAKE THE TOPPING

In a chilled medium bowl, beat double cream and icing sugar with an electric mixer on high speed until soft peaks form.

## 4 SERVE

Divide the apple mixture between the baked tortillas, then top each with a spoonful of the whipped cream and a drizzle of caramel or toffee sauce and serve immediately.