

## Apple-licious Taquitos, Level 2, Serves 4 to 6



### Ingredients

- 6 8- or 10-inch whole-wheat tortillas
- 1 large apple (manzana)
- 1 cup applesauce
- $\frac{1}{4}$  cup vegetable oil (aceite)
- 1 teaspoon cinnamon (canela)

### Tools

- Cutting board
- Knife
- Measuring cups
- Measuring spoons
- Medium bowl
- Nonstick baking sheet
- Pastry brush
- Serving plate
- Tablespoon



### Instructions

1. Preheat oven to 350 degrees.
2. Dice the manzana on the cutting board. Mix the diced apple with the applesauce and canela in the medium bowl using the wooden spoon.
3. Use the pastry brush to lightly coat both sides of the tortillas with aceite.
4. Place 1 heaping tablespoon of the manzana mixture in the center of each tortilla.
5. Roll the tortillas to make a flute shape, then place them on the baking sheet.
6. Bake for 20 minutes or until the tortillas become crispy. Then remove them from the heat and let cool.
7. Sprinkle a little canela on top of each warm taquito.

### Alternative

Add  $\frac{1}{2}$  cup raisins to the manzana mixture or serve with a scoop of vanilla ice cream!