



## Recipes

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# Tortilla Butterflies with Caramelized Apples

Serves 1

### Ingredients:

2 Mission® 8" Heat Pressed Flour Tortillas (10410)  
1 cup Apple Filling (see Related Recipe)  
1 Egg White , beaten  
1 tsp. Butter  
1 tsp. Sugar  
1 cup Vanilla Ice Cream  
1/2 cup Chocolate Sauce  
1/2 cup Raspberry Sauce  
Mint Leaf  
Raspberries for garnish

### Directions:

1. Preheat oven to 350° F. Fold Mission® flour tortillas in half and cut into a butterfly shape, leaving center intact.
2. Unfold and brush one side of both tortillas with melted butter. Place 1 tortilla (buttered side down) on work surface. Place 1/2 cup filling on one of the tortillas, leaving a 1" border. Brush tortilla edge with egg white. Place the remaining tortilla buttered side up and seal edges.
3. Sprinkle butterfly with sugar and place on a parchment lined baking sheet. Bake until golden, about 8-10 minutes. Remove and set aside.
4. Place vanilla ice cream in center of plate. Drizzle raspberry sauce and caramel on plate. Place butterfly on top of ice cream. Decorate with chocolate sauce. Garnish with mint leaf and berries. Serve immediately.





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### Apple Filling

Serves 1

#### Ingredients:

2 cups Apples , peeled and sliced, ½" thick

1 Tbsp. melted Butter

1/6 cup Granulated Sugar

1/6 tsp. Cinnamon

1/8 tsp. Salt

#### Directions:

1. Heat butter in skillet over medium heat. Add apples until glazed. Cook until tender, about 5 minutes.

2. Add remaining ingredients. Increase heat to high. Cook apples at a rapid boil for 3 minutes or until juices are thick and syrupy. Transfer to baking sheet and cool to room temperature.