



Recipes

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Sweet Crispy Apple and Cranberry Dumplings

Prep Time: 5 Minutes

Cooking Time: 3 Minutes

Serves 1

Ingredients:

36 oz. Gala Apples , diced ½"
2 oz. Lemon Water
2 oz. Light Brown Sugar
1/4 tsp. Nutmeg , fresh ground
1 tsp. Cinnamon , ground
1/4 tsp. Ginger , ground
1/8 tsp. Allspice , ground
2 oz. Unsalted Butter
8 oz. Cranberries (fresh or frozen)
15 Mission® 6" White Corn Tortillas (10600)
15 strips Corn Husk, blanched and cut to 1/8" x 4"
Confectioner's Sugar to garnish
1 oz. Vanilla Cinnamon Glaze (see Related Recipe)
Cinnamon Sticks to garnish

Directions:

1. Place sugar and dry spices together in stainless bowl.
2. Heat butter in large skillet or sauté pan over medium to medium-high heat. Add apples and sauté approximately 1-2 minutes. Add cranberries and spices and continue cooking until cranberries just begin to pop. Remove from heat and cool.
3. Label, date and refrigerate.
4. Place Mission® White Corn Tortillas in steamer for approximately 15 seconds. Keep hot.
5. Place steamed white corn tortilla on work surface.
6. Place 1¼ oz. scoop of apple and cranberry filling in center of each steamed tortilla and quickly crimp top together to secure filling and form a purse shape.
7. Tie each tortilla with corn husk strip.
8. Tightly wrap and hold in freezer until ready for use.
9. When ready, place apple and cranberry dumplings from freezer in 350° F fryer for approximately 2 minutes or until filling inside is hot.



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Vanilla Cinnamon Glaze

Serves 1

Ingredients:

- 1/8 tsp. Vanilla Bean Seeds
- 2 oz. Heavy Cream
- 3 oz. Confectioner's Sugar , sifted
- 1/8 tsp. Cinnamon , ground
- 1/4 tsp. Vanilla Extract

Directions:

1. Whisk together vanilla bean seeds, heavy cream and vanilla extract in stainless bowl.
2. Sift and whisk in confectioner's sugar and cinnamon.
3. Place in squeeze bottle and refrigerate until ready for use.