



Recipes

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Apple Streusel Dessert Enchiladas

Prep Time: 10 Minutes

Cooking Time: 10 Minutes

Serves 12

Ingredients:

36 each 6" Yellow Corn Tortillas (29495)

Butter , as needed

Buttermilk , as needed

18 cups Cinnamon Apple Pie Filling , commercially prepared

6 3/4 cups Streusel Topping , divided , see related recipe

3/4 cup Cinnamon Sugar Glaze , commercially prepared

6 Tbsp. Pecans , chopped

Vanilla Bean Ice Cream , as needed

Directions:

1. Pre-heat oven to 350°F.

2. In a sauté pan, over medium heat, melt butter. Place each tortilla in the heated butter for 30 seconds, remove and brush with buttermilk on both sides.

3. In each tortilla place 1/2 cup apple pie filling and 2 Tbsp. streusel topping. Roll enchilada style and place seam side down in baking dish. Top with an additional 1 Tbsp. of streusel topping and 1 tsp. pecans.

4. Bake at 350°F for 7-10 minutes or until heated through. Reserve hot

5. To serve, place 3 enchiladas on a plate, topping each with 1 tsp. cinnamon sugar glaze. Serve with vanilla bean ice cream.



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Streusel Topping

Prep Time: 10 Minutes

Cooking Time: 0 Minutes

Serves 1

Ingredients:

3/8 cup Flour

1/5 cup Brown Sugar

1 1/2 oz. Butter

1/5 tsp. Ground Cinnamon

1/5 tsp. Ground Clove

1/6 tsp. Salt

Directions:

1. Combine all ingredients in a food process, pulse until crumbled together. Reserve.