

Aztec Apple Cinnamon Pie

Serves 6

Ingredients:

6 Mission® 8" Pressed Mazina™ Tortillas (08043)

1/2 cup Confectioners Sugar

1 Tbsp. Cinnamon

3 cups Apple Pie Filling

6 scoops Vanilla Ice Cream

Directions:

- 1. Combine powdered sugar and cinnamon.
- Tear each Mission® Mazina™ Tortilla into 4 triangles and deep fry until light golden brown.
- 3. Drain excess oil and dust with powdered sugar mixture.
- 4. In a small sauce pot heat apple pie filling.
- 5. To assemble place one triangle on a plate and top with a scoop of ice cream. Pour one-half cup of pie filling on ice cream. Lean three more triangles up against the ice cream to form a pyramid, or get imaginative and create your own unique designs.
- 6. Dust with remaining powdered sugar mixture and serve.