



Cherry 'Changas

Serves 6

Ingredients:

- 6 Mission® 8" Heat Pressed Flour Tortillas (10410)
- 2 Tbsp. Arrowroot Powder
- 1 cup Water
- 1/4 cup Brown Sugar
- 8 oz. Red Cherries , pitted
- 2 Tbsp. grated Orange Peels , or
- 2 Tbsp. Grand Marnier Orange Liqueur
- 1/3 cup Butter
- 1/2 cup Powdered Sugar

Directions:

1. In a saucepan, mix arrowroot with a little 1/4 cup of the water to form a smooth paste. Slowly add the remaining water to a smooth paste. Add brown sugar. Bring to a boil while stirring. Lower heat to a simmer and allow to cook for 3 minutes. Add cherries and orange peel and cook until slightly softened.
2. Remove from heat. Divide cherry mixture among tortillas, placing mixture on 1/3 of the tortilla surface. Fold tortilla in half, then fold in half again.
3. Heat butter in skillet. Add 2 tortillas at a time and cook until golden brown, about 3 minutes on each side. Sprinkle with powdered sugar and serve immediately.
4. NOTE: An 8 oz. can of cherries may be substituted. Just add orange peel or Grand Marnier. Arrowroot powder may be substituted with corn starch.