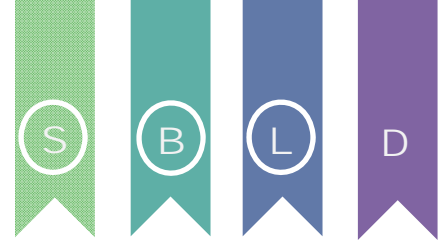




APPLE ENCHILADAS



Featuring Lawrence Foods Apple Orchard Fresh Fruit Filling® 126287





3 cups	Lawrence Foods Apple Orchard Fresh Fruit Filling®	\$
¼ tsp.	Cinnamon	\$
½ cup	Sugar	\$
½ cup	Brown Sugar	\$
1/3 cup	Margarine	\$
8	Flour Tortillas	\$
Servings: 8		
Total Ingredient Cost/Serving:		\$

Suggested Selling Price: \$
Serving Cost: \$
Gross Profit Dollars: \$

ASSEMBLY

1. Divide the Apple Orchard Fresh Fruit Filling® equally down the center of 8 flour tortillas.
2. Cover the filling with ¼ teaspoon of cinnamon. (Raisins may be added.)
3. Fold the sides of the tortilla into the center and roll it up.
4. Place 8 prepared tortillas into a half-size steam table pan.
5. In a sauce pan, add ½ cup of sugar, ½ cup water, ½ cup brown sugar and 1/3 cup of margarine. Gently heat until the ingredients have combined.
6. Pour the sauce mixture over the enchiladas.
7. Bake at 350°F for 20 minutes or until golden brown.

CATEGORY*	DESCRIPTION
Busy Parent of Children	Often involved in after-school activities, sports and uses drive-thru/carry-out.
Old Adults and Empty Nesters	Eats on-premise at inexpensive sit-down restaurants, buffets and fast food eateries.
Convenience Driven – No Kids	Uses a variety of carry-out sources, including restaurants and grocery stores.
Young Urban Professionals – No Kids	Dines at higher-priced restaurants. 
Educated Adults Driven by Taste and Cravings	Eats at moderately-priced sit-down restaurants and uses delivery. 

PANTRY UTILITY® FOR ITEM 126287

- Apple Cobbler
- Cinnamon Apple Dessert
- Pizza
- Apple Cake
- Apple Crisp

*National Restaurant Association's major group of frequent diners.

