

# Caramel Apple Chimichangas

FROM THE KITCHEN OF  
**DEBBIE MACOMBER**



These Caramel Apple Chimichangas are the perfect treat to make this Cinco de Mayo! They are easy to make and won't disappoint! My grandkids love helping me make this tasty dessert!

Serves 4-6

## Ingredients

3 cups Granny Smith apples, peeled and diced (about 2 medium)

1/3 cup sugar

½ teaspoon cinnamon

1/8 teaspoon nutmeg

1/8 teaspoon salt

¾ cup water

2 Tablespoons cornstarch

¼ cup sugar

1 ½ teaspoon cinnamon

12 6-inch flour tortillas

Oil for frying

Caramel sauce, for drizzling

## Directions

In a saucepan over medium-high heat, cook apples, sugar, cinnamon, nutmeg, and salt for 5-7 minutes, stirring occasionally, until apples are soft, but not mushy. Whisk cornstarch into water, then stir mixture into the apples. Cook for 2 minutes, until liquid has thickened. Remove from heat and let cool for 10 minutes.

Meanwhile, heat oil in a fryer to 350°F.

In a small bowl, whisk together sugar and cinnamon. Set aside.

Spoon 2 tablespoons of the apple mixture into a 3-inch wide log in the middle of a tortilla. Fold the outsides in, then roll up and secure with a toothpick. Repeat with remaining mixture and tortillas.

Fry chimichangas for 3-4 minutes, until golden and crispy. Remove to a paper towel-lined plate, and immediately sprinkle with the cinnamon and sugar mix. Let cool for 5 minutes, then drizzle with caramel sauce. Serve hot.