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## **Apple Cinnamon Chimichangas**

### INGREDIENTS DIRECTIONS

oil for frying

1 (21 ounce) can apple pie filling ½ cup cinnamon sugar 15 (6 inch) flour tortillas

Heat apple pie filling in a small pot over medium-low heat until warmed through, about 5 minutes.

Place cinnamon sugar in a shallow dish. Spoon 1 1/2 tablespoons of filling onto

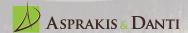
each tortilla. Fold in opposing edges and roll up as you would a burrito.

Heat oil in a large, deep saucepan over medium heat.

Place a batch of rolled tortillas seam-side down in the hot oil and fry until browned and crispy, 1 to 2 minutes.

Turn and continue frying until all sides are browned, 1 to 2 minutes more. Roll in cinnamon sugar to coat.

Repeat with remaining batches.



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