

Apple Cinnamon Wrap and Roll

Ingredients:

- 3 Tablespoons Sugar
- 1 Teaspoon Cinnamon
- 2 Apples (2 cups chopped)
- 1/3 Cup Low-fat Vanilla Yogurt
- 4 Medium (6-inch) Flour Tortillas
- 3 Teaspoons Vegetable Oil

Directions:

- 1. Mix sugar and cinnamon in a small bowl. Pour 1 teaspoon of oil in a saucer.
- 2. Wash and chop apples into small pieces. Place in medium bowl.
- 3. Add yogurt to apples, stirring to combine.
- 4. Lay tortilla flat on plate. Use fingers to lightly coat top side with oil. Sprinkle it with a spoonful of cinnamon sugar mixture.
- 5. Turn tortilla over so un-oiled side is up. Put 1/4 cup of the apple mixture, on half of the tortilla, folding the other tortilla half over the mixture.
- 6. Heat 2 teaspoons oil in frying pan on medium.
- 7. Place folded tortilla in pan and cook about 1 minute, or until lightly browned. Flip to cook second side. (if oil starts to smoke, remove pan from burner for a minute and then continue.)
- 8. Remove from pan and cut in half.
- 9. Repeat with remaining tortillas.

Yields about 8 servings

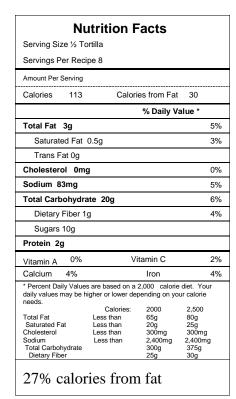
Source: GET FRESH! Division of Nutritional Sciences, Cornell University and Cornell Cooperative Extension, 2001.



 $Recipe\ analyzed\ using\ The\ Food\ Processor @\ Nutrition\ Analysis\ Software\ from\ ESHA\ Research,\ Salem,\ Oregon.$

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