

Peach Pie Enchiladas

Ingredients:

- 1 (21 ounce) can peach pie filling
 - Alternately you can make your own (recipe below)
- 6-8 (8 inch) flour tortillas
- ½ cup butter
- ½ cup white sugar
- ½ cup brown sugar
- ½ cup of reserved peach syrup or water
- sugar and cinnamon for sprinkling
- Whipped cream for topping

Instructions:

1. Butter a 9 x 13 inch baking dish.
2. Measure ¼ cup of peach filling into the middle of each tortilla then sprinkle with cinnamon. Roll your tortilla together and place them in the pan, seam side down.
3. Place the butter in a medium sauce pan and turn heat to medium-high. As soon as it's melted add in your sugar, brown sugar, and peach syrup or water. Stirring continuously, bring to a boil then immediately reduce to a simmer for 3 minutes while continuing to stir.
4. Pour sauce over enchiladas and let rest for 45 minutes.
5. Preheat your oven to 350°F
6. Sprinkle your enchiladas with cinnamon and sugar.
7. Bake for 20 minutes, or until golden brown.
8. Serve warm whipped cream

Homemade pie filling:

- 1 cup water
- 1/4 cup cornstarch
- 4 cups peaches peeled and sliced
- 1 cup sugar
- 1 tablespoon lemon juice
- 1 teaspoon vanilla extract

Instructions for pie filling: Mix cornstarch and water together and pour into a large pot. Add peaches, lemon juice, and vanilla. Bring to a boil on medium-high heat then immediately reduce heat and simmer, uncovered, until peaches are soft and most of the water has cooked down which takes around 20 minutes. Remove peaches with a slotted spoon and reserve your ½ cup of juice for the recipe above. Cool before using.

Original recipe from: <https://sugarapron.com/2022/08/04/peach-pie-enchiladas/>