

What

DO I DO WITH

{ what the fork }

Gluten- &
dairy-free
recipe!



APPLE PIE TACOS

INGREDIENTS

APPLE PIE FILLING

3 large Stemilt Fuji Apples, peeled and diced

1 tbsp lemon juice

2 tbsp maple syrup

1 tsp cinnamon

¼ tsp allspice

1 tbsp tapioca or arrowroot flour (may use
cornstarch instead)

2 tbsp water

CRISP TACO SHELLS

1 package of corn tortillas, street taco-sized

2 cups gluten-free granola

½ tsp cinnamon

2 tbsp coconut sugar

⅓ cup vegan/plant-based butter

Cupcake pan or similar for shape

TOPPING (OPTIONAL)

Dairy-free vanilla ice cream

Prep Time: 25 min

Cook Time: 12 min

Servings: 4

DIRECTIONS

- 1 Preheat the oven to 400° F. Place diced apples into a medium saucepan along with lemon juice, maple syrup, cinnamon, allspice, flour, and water. Stir to combine and heat over medium heat, stirring frequently until the apples soften, about 15 minutes.
- 2 Meanwhile, to prepare the shells, combine the granola, cinnamon, and coconut sugar in a food processor or blender and blend until you have a very fine crumb texture. Place the crumb mixture into a bowl.
- 3 Melt the butter in a separate bowl, gently dip each corn tortilla in the melted butter, and then coat with the cinnamon sugar granola crumbs. Flip a cupcake pan top-down and place a tortilla between each cup to allow the tortilla to hold its taco shape while baking. Repeat with the rest of the tortillas until you have 9–10. (It's okay if the tortillas are slightly overlapped. You may need to use more than one cupcake pan.)
- 4 Bake the shells for 10–12 minutes until they look golden and crispy. Let them cool completely before adding the apple pie filling.
- 5 Enjoy with a scoop of dairy-free vanilla ice cream on top!

To learn more about Stemilt, visit www.stemilt.com

