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Apple Quesadilla

2 tsp. butter
1 apple, thinly sliced
sprinkle of cinnamon
sprinkle of nutmeg
2 (8 inch) tortillas
2 Tbsp. cream cheese, softened

Melt butter in a small skillet. Add apple slices, cinnamon and nutmeg to skillet and fry till apples are softened. Spread 1 tablespoon cream cheese on each tortilla. Divide apple mixture between tortillas. Gently fold tortillas in half and place on preheated quesadilla maker. Fry until edges of tortillas are brown and slightly crisp. Serve with whipped cream or ice cream. Serves 2.

