

# **Blueberry Enchiladas**

## **Ingredients**

**4 pints of blueberries**  
**1/4 cup brown sugar ( packed )**  
**1 ½ Tbs cornstarch**  
**1 tsp ground cinnamon**  
**¼ water**  
**2 Tbs cold butter, cut into pieces**  
**soft tortillas**

## **Directions**

**Combine 3 pints of the blueberries, brown sugar, cornstarch, water , and cinnamon in a saucepan cooking over low heat until the sugar is dissolved. The mixture will thicken slightly. This will take 10-15 minutes.**

**Remove the saucepan from the heat and add the butter and remaining 1 pint of blue berries. Stir this gently as not to crush the blueberries.**

**Warm the tortilla in a pan or in the microwave for 10 seconds.**

**Lay the tortilla on a flat surface. Place about 1 ½ Tbsp. of the blueberry mixture in the center. Fold the side toward the center and roll from top to bottom.**

**Top with cinnamon sugar or whipped cream.**