

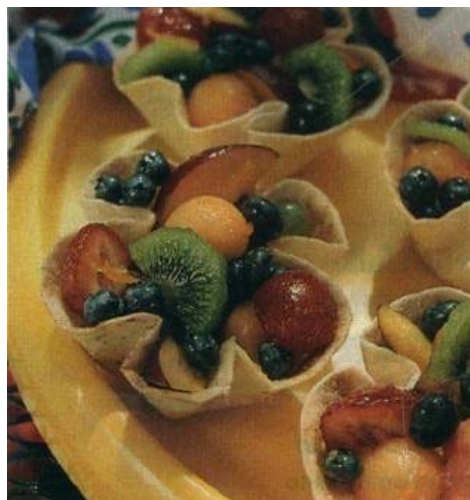
Tortilla Fruit Cups

So delicious, you can even eat the dishes.

4 (6-inch) flour tortillas
1 Tb. butter, melted
1 tsp. sugar
1/8 tsp. ground cinnamon or apple pie spice

FILLING:

1/4 cup orange marmalade
3 cups assorted cut-up fresh fruit
plums, kiwi fruit, cantaloupe, and berries
1/4 cup chopped pecans (optional)



Wrap tortillas in foil and heat in a 350 degree oven for 5 to 10 minutes or till warm.
Remove tortillas from foil and brush both sides of each tortilla lightly with butter.
Place each tortilla in a 10-ounce custard cup, pleating as necessary to fit.
Combine sugar and cinnamon or apple pie spice and sprinkle inside each tortilla.
Bake in a 350 degree oven for 10 to 12 minutes or till crisp.
Remove from cups; cool.

FILLING:

Meanwhile, in a small saucepan melt the orange marmalade over medium heat, stirring occasionally; cool to room temperature.
Place fresh fruit in a large mixing bowl.
Add the melted marmalade and gently toss to mix.
Spoon fruit mixture into the tortilla cups.
If desired, sprinkle with pecans.

Yield: 4 servings.

NOTE: You can use larger flour tortillas and make larger dishes and serve dips in them. The ideas are endless.