

Prep Time: 15 minutes | Cook Time: 8-10 minutes | Total Time: 25-30 minutes

Intensity Level: Easy (Beginner-Friendly)

Equipment: Air fryer, small saucepan, pastry brush

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Why You'll Love This Recipe

Apple pie taquitos are the perfect mashup of two beloved desserts: the warm, spiced filling of classic apple pie and the crispy, handheld convenience of taquitos. Traditional apple pie requires chilling dough, rolling, crimping, and nearly an hour in the oven. This air fryer version delivers that same irresistible contrast—a shatteringly crisp shell giving way to

tender, cinnamon-kissed apples—in under 30 minutes from start to finish.

The air fryer is the secret weapon here. It circulates hot air around each rolled tortilla, crisping the outside beautifully while the cinnamon sugar coating caramelizes into a light, crackly glaze. No deep frying, no vat of oil, and far less mess.

Ingredients

For the Apple Filling

- 2 medium apples (about 1 lb / 450 g), peeled, cored, and finely diced — Granny Smith for tartness, Honeycrisp or Fuji for sweetness
- 3 tablespoons granulated sugar
- 1½ tablespoons light brown sugar, packed
- 1½ teaspoons ground cinnamon
- ¼ teaspoon ground nutmeg
- ¼ teaspoon fine salt
- 1 tablespoon unsalted butter

- 1½ teaspoons cornstarch
- 2 teaspoons fresh lemon juice
- 1 teaspoon vanilla extract
- 2 tablespoons water

For the Taquitos

- 8 (6-inch / 15 cm) flour tortillas (soft taco or fajita size)
- 2 tablespoons unsalted butter, melted (for brushing)
- Cooking spray or additional melted butter, for the air fryer basket

For the Cinnamon Sugar Coating

- 3 tablespoons granulated sugar
- 1 teaspoon ground cinnamon
- 1 tablespoon unsalted butter, melted

Optional Dipping Sauces

- Caramel sauce, whipped cream, vanilla ice cream, or a simple powdered sugar glaze
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Instructions

Step 1: Make the Apple Filling (Intensity: Low-Medium)

Time: 8-10 minutes

Place a small saucepan over medium heat. Add the diced apples, granulated sugar, brown sugar, cinnamon, nutmeg, and salt. Stir to coat the apples evenly. Cook for 4-5 minutes, stirring occasionally, until the apples begin to soften and release their juices.

In a small bowl, whisk the cornstarch with the water until smooth. Pour the slurry into the saucepan along with the butter, lemon juice, and vanilla. Stir constantly and cook for 2-3 minutes more, until the liquid thickens into a glossy, jam-like consistency that coats the apples.

Intensity check: The mixture should bubble gently, not violently. If it's boiling hard, reduce the heat to medium-low. Remove from heat and let it cool for 5 minutes. *Hot filling will tear the tortillas, so don't skip this step.*

Step 2: Warm the Tortillas (Intensity: Low)

Time: 30-45 seconds

Wrap the tortillas in a damp paper towel and microwave on high for 30-45 seconds, until pliable. This prevents cracking when you roll them. Keep them covered while you work.

Step 3: Assemble the Taquitos (Intensity: Low)

Time: 5 minutes

Lay one warm tortilla flat. Spoon about 1½ tablespoons of filling in a narrow line slightly below the center. Be careful not to overfill—too much filling causes blowouts and soggy seams.

Roll the tortilla tightly from the bottom edge over the filling, then continue rolling to the top. Place seam-side down on a plate. Repeat with the remaining tortillas and filling. If the filling runs out before the tortillas do, simply reduce portions slightly.

Tip: For extra sealing security, brush a little melted butter along the final edge before rolling closed.

Step 4: Preheat the Air Fryer (Intensity: Low)

Time: 3 minutes

Preheat your air fryer to 375°F (190°C) for 3 minutes. Preheating is essential—it's what gives the taquitos that immediate crisping effect.

Step 5: Air Fry the Taquitos (Intensity: Medium — Watch Closely)

Time: 8-10 minutes total

Lightly spray the air fryer basket with cooking spray or brush with melted butter. Arrange the taquitos seam-side down in a single layer, leaving a little space between each. Depending on your air fryer size, you may need to cook in two batches—never overcrowd.

Brush the tops generously with melted butter. Air fry at 375°F (190°C) for 5 minutes. Flip carefully with tongs, brush the second side with butter, and continue cooking for 3-5 minutes

more, until deeply golden brown and crisp.

Intensity check: Keep an eye on them during the final minutes. Air fryers vary in power; some models run hotter than others. If your taquitos are browning too quickly, drop the temperature to 350°F (175°C).

Step 6: Cinnamon Sugar Coating (Intensity: Low)

Time: 2 minutes

While the taquitos cook, combine the 3 tablespoons sugar and 1 teaspoon cinnamon in a shallow dish. As soon as the taquitos come out of the air fryer, brush them lightly with melted butter and roll them in the cinnamon sugar mixture. The coating sticks best when they're hot.

Step 7: Serve Immediately (Intensity: Low)

Time: 1 minute

Arrange on a serving platter and serve warm with caramel sauce, whipped cream, or a scoop of vanilla ice cream. These are at their crispiest within 15 minutes of cooking.

Recipe Notes & Variations

- **Make-ahead filling:** The apple filling can be made up to 3 days ahead and stored in an airtight container in the refrigerator. Reheat gently before assembling.
- **Apple swap:** Pears, peaches, or a mix of apples and cranberries all work beautifully.
- **Add crunch:** Sprinkle ¼ cup finely chopped pecans or walnuts into the filling.

- Cheesecake twist: Add 2 tablespoons softened cream cheese to the filling for a creamy, tangy variation.
 - Storage: Refrigerate leftovers in an airtight container for up to 3 days. Reheat in the air fryer at 350°F (175°C) for 3–4 minutes to restore crispness. The microwave will make them soggy—avoid it.
 - Freezing: Freeze assembled, unbaked taquitos on a baking sheet, then transfer to a freezer bag for up to 2 months. Air fry from frozen at 375°F (190°C) for 10–12 minutes, flipping halfway.
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Nutrition Information

Per taquito (based on 8 servings, including cinnamon sugar coating; optional dipping sauces not included)

Nutrient		Amount
Calories		~155 kcal
Total Fat		5.5 g
Saturated Fat		2.8 g
Trans Fat		0 g
Cholesterol		10 mg
Sodium		165 mg
Total Carbohydrates		24 g
Dietary Fiber		1.4 g
Total Sugars		11 g
Added Sugars		9 g
Protein		2 g

	Nutrient	Amount
Vitamin D		0 mcg
Calcium		22 mg
Iron		0.7 mg
Potassium		75 mg