

Apple Fries Snack

Ingredients:

- 1 8-inch tortilla (wheat or gluten-free)
- 3 tablespoons all-natural creamy peanut butter or soy butter, divided (see post above for nut-free options)
- 1 to 2 tablespoons dairy-free granola (broken into small chunks)
- 1 tablespoon dairy-free mini chocolate chips
- 1 large apple
- Lemon juice, optional



Instructions:

1. Lay the tortilla flat on a plate. Spread 2 tablespoons of the peanut butter in a 4-inch circle in the top center of the tortilla (start about 2 inches down from top).
2. Sprinkle the granola and chocolate chips on top of the peanut butter or soy butter and lightly press in.
3. Cut the apple into French fry shapes (about $\frac{1}{4}$ to $\frac{1}{2}$ -inch wide, long pieces). If you won't be serving immediately, drizzle the apple slices with a squeeze of lemon juice and toss to coat.
4. Lay the apple fries vertically on top of the peanut butter circle, stacking as necessary to fit them all in.
5. Spread the remaining 1 tablespoon of peanut butter to line the bottom edges of the tortilla.
6. Fold up the bottom half of the tortilla to cover half of apple fries. Take the right side of the tortilla and fold in. Take the left side and fold in as well, overlapping the right side. Dab some peanut butter or soy butter to "glue" the sides together.

Enjoy!

