

Sweet Cherry Enchiladas.

If you truly want to impress, then try our Sweet Cherry Enchiladas. Simple to make but they are sure to leave a lasting impression on any dinner guests. Not to mention, they are ideal for Valentine's dessert.

Ingredients:

- [Vegan French Crepe and Pancake Mix](#)
- Toschi Cherries In Syrup
- 120g Sugar, plus extra for topping
- 155g Vegan Butter
- 110ml Water
- 1 tablespoon Cinnamon
- Vegan Ice Cream



Method:

Make up our crêpes following the instructions on the bag, you want them to be thin and light, so they are easy to roll.

Add a tablespoon of Cherries to the centre of each crêpe. Before folding over the ends and carefully rolling as for enchiladas.

Place your rolled crêpes in an ovenproof dish, seam side down, so they don't unroll. Line the crêpes up next to each other to make it easier to remove from the dish later.

Add your water, butter, and sugar to a saucepan. Heat until the butter's melted, and the sugar's dissolved.

Pour your vegan butter mixture over your crêpes, making sure they are all evenly coated. Cover and allow to rest for at least 6 hours, but ideally overnight.

Remove the cover and sprinkle the cinnamon and sugar on top.

Place in an oven, preheated to 180C, for 15–18 minutes. Ensure they have cooked through and the sugar's caramelized.

Carefully, remove from the dish to serve. Adding a scoop of vegan ice cream and a couple of extra cherries for decoration.

[Link to more information](#)