Blueberry Enchiladas

Ingredients

4 pints of blueberries
1/4 cup brown sugar (packed)
1 1/2 Tbs cornstarch
1 tsp ground cinnamon
3/4 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 blueberries. 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 1/2 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.