Apple pie tacos

4 Apples peeled & sliced  
½ C Sugar  
2 tsp Cinnamon  
½ tsp Nutmeg  
½ C Water  
Tortilla's (flour) 6" size  
Oil (for frying tortillas)  
1/2 c sugar-cinnamon mixture  
Whipped cream

Place apples, sugar, cinnamon, nutmeg, and water in a sauce pan. Stir until well blended and cover and cook on medium stirring frequently For 10 minutes or until apples are semi soft. If needed, thicken sauce using 1 Tbl of cornstarch to 3-4 Tbl of water. Mix into sauce and stir until thickened. Heat oil on medium heat in a skillet and holding the tortilla folded in half, place the bottom on tortilla in the oil for a few seconds. Then lay it on one side until browned and then place other side down until browned. Remove from oil and Sprinkle browned tortilla with sugar-cinnamon mixture. Fill taco shells with apple pie filling and top with whipped cream, and sprinkle a little more of sugar-cinnamon mixture on top