Banana Brunch Wrap Supreme

Yield: 1 serving

Ingredients:

- 1 Don Pancho® Cinnamon Wrap (79341.02846)
- 2 Tbsp Almond butter
- 1 Banana, sliced into rounds
- 1/4 cup Coconut flakes, toasted in the oven
- 2 Tbsp Clarified butter or oil for grilling
- 1 Tbsp Honey to drizzle
- Powdered sugar to garnish
- Bananas, bias cut to garnish

Directions:

1. Heat griddle or panini press to 350°F.
2. Place Don Pancho Cinnamon Wrap onto cutting board.
3. Spread an even layer of the almond butter across the wrap to the edges.
4. Make a small slit in the middle of the wrap.
5. In the first quadrant, place an even layer of sliced bananas.
6. In the next quadrant, place 2 Tbsp of the toasted coconut flakes.
7. Finish alternating the last two quadrants with sliced bananas, then finish with the toasted coconut flakes.
8. Fold each quadrant over the next until one even stacked quarter is left.
9. Brush each side with clarified butter or oil and grill for 1-2 minutes per side, weighed down until golden brown.
10. Flip over and repeat until golden brown.
11. Place onto cutting board and cut in half lengthwise.
12. Stack the bias cut over the other onto a serving plate.
13. Drizzle with honey and dust with powdered sugar, garnish with bias-cut bananas.

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