

## Granola Crumb Peanut Butter Roll-Ups

## Serves 1

## Ingredients:

3 Tbsp. Granola

2 Tbsp. Brown Sugar

2 Tbsp. Peanut Butter

2 Mission® 6" Heat Pressed Flour Tortillas (10400)

1 Banana

2 Tbsp. Maple Syrup

2 tsp. Corn Syrup

## Directions:

- 1. In a food processor, blend the granola and brown sugar into a fine crumb. Set aside.
- Spread peanut butter over entire surface of tortillas.
  Slice banana thinly and place in center of tortillas.
  Drizzle with maple syrup. Roll up tightly and brush with corn syrup. Sprinkle with granola crumb topping.
- 3. Bake in an oven heated to 350° F until golden, about 10 minutes.