



PB&B SCHOONER

A true menu pleaser. Quartered bananas rolled up with peanut butter sauce in a tortilla and tossed in cinnamon sugar straight out of the fryer.

Servings: 12

Prep Time: 10 minutes

Cook Time: 6 minutes

Ingredients

4 ½ cups Jif® Natural Peanut Butter Sauce

12 each 12” flour tortillas

3 cups pre-dip

3 cups breading

12 fresh bananas

Directions

1. Pre-heat fryer to 350° F.
2. Spread peanut butter sauce evenly over each tortilla.
3. Cut tortilla into 4 pieces.
4. Cut the bananas into 4 pieces and place on each piece of tortilla.
5. Roll bananas segments in the tortilla quarters like a burrito.
6. Dip each piece into the pre-dip and then the breading.
7. Fry for 6 minutes until golden brown and finally toss in cinnamon sugar.