



Ingredients

- 1/3 cup brown sugar, packed
- 1 1/2 tablespoons butter or margarine
- 2 large bananas, chopped
- 1/2 teaspoon ground cinnamon
- 1/2 cup dulce de leche
- 4 whole tortillas, fajita size

Cooking Directions

1. Preheat oven to 350.
2. Heat a non-stick skillet over medium high heat. Add butter and swirl until melted. Add brown sugar and cook, stirring constantly, until the sugar has dissolved.
3. Add bananas and cinnamon. Simmer until bananas are soft; approximately 5 minutes.
4. Spread 2 tablespoons of dulce down the center of one tortilla. Place 1/8 cup of banana mixture top. Fold in sides and roll up in burrito fashion. Place seam side down on a baking sheet topped with aluminum foil coated with cooking spray. Repeat with remaining tortillas, dulce, and banana mixture.
5. Spray each burrito with cooking spray and bake at 350 for 20 minutes. Flip burritos over and bake an additional 20 minutes. They should be gold brown on top. Allow to cool slightly before serving with vanilla frozen yogurt.