



COCONANA TWISTER

A sweet sensation made with Rich's pizza dough! Stretch the dough slightly, spread a luscious layer of Nutella, and line it with fresh banana slices. Rolled up and sliced for a beautiful twist! Ooey, gooey, and irresistibly delicious.

Yield: 1 Twist

INGREDIENTS

RICH'S 5" Whole Grain Rich Proof & Bake Sheeted
Pizza Dough, 150 2.5-Oz (#00577)

1 tbsp. Nutella Spread

1/2 Banana

1/2 tsp. Powdered Sugar

DIRECTIONS

- 1 Stretch dough slightly
- 2 Spread layer of Nutella and a few fresh banana slices
- 5 Bake as directed

CHEF NOTES

**Substitute Nutella for peanut butter for a nutritious treat. This recipe provides 2 oz grain eq. and 1/4 fruit per 1 handheld in accordance with USDA guidelines for child nutrition.



- 6 Dust with powdered sugar and place a few banana slices with twister
- 3 Roll the dough into a long, cylindrical form, ensuring it's evenly rolled.
- 4 Make small cuts or punctures along the log to allow steam to escape during baking.