

*Nikki Vegan's*

# VEGAN BANANA SPLIT ROLLUPS

## YOU WILL NEED:

- 2 large ripe bananas
- 3/4 of a cup vegan chocolate chips\*\*
- 1 handful roasted, salted peanuts
- 2 large flour tortillas
- 4 tbsp raspberry jam
- vegan whipped cream

## DIRECTIONS:

Chop the peanuts and place on a large dinner plate. Then melt the chocolate chips and coat each banana with the melted chocolate.

Immediately roll the chocolate covered banana in the peanuts and place on a lined cookie sheet.

Freeze for 15-20 minutes to harden. You can also do this the night before to freeze all the way through and/or to save time.



## RECIPE BY NICOLE VRANJICAN

Step by Step video can be found on [YouTube.com/NikkiVegan](https://www.youtube.com/NikkiVegan)

In the meantime, warm the tortillas and spread a thick layer on jam on top. Place one banana in the center and roll up.

Cut in half or into pinwheels and top with vegan whipped cream and the remaining chocolate sauce if desired.

You can use 1 cup of chocolate chips if you want extra for drizzling on top. If not, 3/4 of a cup is plenty.

## NOTES\*\*

To melt the chocolate, microwave the chocolate chips in 10 second intervals, it should only take between 2-3 times depending on your microwave, and stir in between to avoid over heating.

Remove from the microwave before it looks fully melted and stir until it looks smooth and creamy. A teaspoon or two of refined coconut oil can be stirred in to make the chocolate runnier and give it a nice shine. This is great for making chocolate covered strawberries too :)