

Baked Banana Lumpia

12 Lumpis



Ingredients

1/2 cup brown sugar

1/2 teaspoon ground cinnamon

2 bananas cut into 6 pieces each

1 egg

1 tablespoon water

1/4 cup chocolate chips

12 8×8 inch spring roll wrappers

Instructions

Preheat oven to 350 degrees. Line a baking sheet with parchment paper.

Mix together brown sugar, and cinnamon.

Cut bananas in half lengthwise and into thirds to make 6 pieces out of each banana.

Prep egg wash by whisking together water and egg.

To form the Lumpia place a spring roll wrapper horizontally in front of you, dip a piece of bananas into the cinnamon sugar mixture and place at the edge of the spring roll wrapper. Sprinkle a few chocolate chips right above the banana.

Begin rolling spring roll wrapper away from you, tucking in the sides as you roll.

Brush egg wash the top half of the wrapper to seal.

Bake for 8-10 minutes until golden brown. Enjoy!

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