

RECIPE

# Breakfast Party Cheesecake Fruit Wrap with Nutella®

Medium

25 min



## INGREDIENTS

for 4 to 6 servings

8 Mission® Street Tacos Flour Tortillas

1/4 cup plain cream cheese, softened

1 tbsp strawberry jam

1/2 tsp vanilla extract

1/3 cup whipped topping

1 cup chopped or sliced fruit, such as strawberries, kiwi, mango and/or cantaloupe, plus 8 more slices for “heads”

3 tbsp Nutella® Hazelnut Spread



**To prepare this delicious recipe, 1 tbsp of Nutella® per person is enough to enjoy!**

## METHOD

### 1 Warm tortillas

Warm tortillas according to package directions.

### 2 Prepare filling

In medium bowl, using handheld electric mixer, beat together cream cheese, jam and vanilla until blended and smooth. Fold in whipped topping.

### 3 Assemble wraps

Divide mixture evenly down center of each tortilla. Divide chopped fruit among tortillas and roll up into wraps. Arrange a fruit slice at one end of each tortilla, popping out as if it's a head. Garnish each fruit slice to resemble a face.

### 4 Pipe hazelnut spread

Transfer Nutella® Hazelnut Spread to piping bag fitted with small round tip. Pipe each fruit "head" with hazelnut spread to resemble a face. Pipe tops of tortillas as desired.

**Tip:** Substitute strawberry jam with another flavor of jam as desired.