

#### RECIPE

# Breakfast Party Cheesecake Fruit Wrap with Nutella<sup>®</sup>

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

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

3 tbsp Nutella<sup>®</sup> Hazelnut Spread



To prepare this delicious recipe, 1 tbsp of Nutella<sup>®</sup> per person is enough to enjoy!



## **METHOD**

### Warm tortillas

Warm tortillas according to package directions.

## Prepare filling

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

### Assemble wraps

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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.

### Pipe hazeInut spread

Transfer Nutella<sup>®</sup> 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.