

Wonder[®]

Grilled Peanut Butter Banana Fingers

Serves 1 / 9 mins

Ingredients

- 4 Slices Wonder[®] Texas Toast Bread
- 1 small banana, cut lengthwise
- 1 tbsp. chocolate syrup
- 2 tbsp. honey
- 1 tsp. butter, softened or cooking spray



Directions

 Prep Time: **5 minutes** | Cook Time: **2-4 minutes** | Total Time: **9 minutes**

1. Preheat panini grill.
2. Spread peanut butter evenly over 2 slices of Wonder[®] Texas Toast Bread. Cut each banana half lengthwise into 3 slices. Layer banana slices over peanut butter on bread slices. Top with remaining bread slices.
3. Spread each side of the sandwich with ½ teaspoon butter. Place sandwiches on panini grill and cook for approximately 1 minute or until golden.
4. Remove the sandwich from the press and cut into 4 slices
5. Drizzle with chocolate syrup and serve with honey for dipping and enjoy!

Tip: If you don't have a panini grill, use a grill pan or skillet. Heat a small nonstick skillet over medium-high heat and cook the sandwich for about 2 minutes on each side or until lightly browned.