



SOP PAPILLA-BANANA, CHOCOLATE, CARMEL

A warm and sweet treat with layers of banana, chocolate and caramel on warm and crispy lavash.

Yield: 8

INGREDIENTS

- 1 Piece **RICH'S** FULLY BAKED LAVASH FLATBREAD 8 X 11 IN (#15101)
- 1 oz Melted Butter
- 2 tbsp. Cinnamon sugar
- 1 Each Banana (sliced)
- 1 oz Caramel Sauce
- 1 oz Chocolate sauce
- 1 Dollop **RICH'S** On Top® Original Whipped Topping, 12 16-Oz Bags (#02559)



DIRECTIONS

- 1 Lightly butter the bread.
- 2 Sprinkle cinnamon sugar on top.
- 3 Warm or toast until bread is crisp.
- 4 Cut up bread and layer it on a platter.
- 5 Add banana slices evenly on warmed lavash.
- 6 Drizzle with caramel and chocolate.
- 7 Top with a dollop of On Top.
- 8 Finish with a sprinkle of cinnamon sugar.