

Dessert Burrito

Check out this sweet burrito!

It's almost summer and I look forward to all those sweet summer fruits, especially the berries! Here is a treat that can serve as dessert or even breakfast! Its low in sugar and full of flavor! Change up the fruits you use and maybe add a little cinnamon or nutmeg too! Just bake it up and take a bite! Delicious!



Dessert Burrito

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What you need:

- 4 6 to 8-inch flour tortillas
- 2 Tablespoons melted butter
- 2 teaspoons of sugar mixed with $\frac{1}{4}$ teaspoon cinnamon

- 1 cup ricotta cheese
- 1/8 cup brown sugar
- 8-10 large, fresh strawberries, sliced
- 4 large strawberries for garnish
- 1 cup fresh blueberries

How to Do it:

First, brush both sides of the tortillas with the butter and sprinkle with cinnamon sugar.

Mix the ricotta with the brown sugar and 1/8 of the mixture in the center of each tortilla.



Place $\frac{1}{4}$ of the strawberries and $\frac{1}{4}$ of $\frac{3}{4}$ cup blueberries over the ricotta.



Fold the tortilla burrito style and place, seam side down, onto a cookie sheet. Bake at 350 degrees for about 20-30 minutes, or until the tortilla is golden. Remove from the oven to cool a little.



Top each burrito with the remaining ricotta mixture and blueberries. Gently slice the 4 remaining strawberries into a fan shape and top the burrito with it.



Serve warm or cold – delicious either way!



Makes 4 servings.

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