

Cinnamon Sugar Banana Rolls

FAST / VEGETARIAN / 7 INGREDIENTS

These dessert rolls are made with spring roll wrappers, usually found in the freezer case of a large supermarket. These wrappers are not the hard, translucent rice-paper wrappers that you must first soak to get them pliable. Nor are these egg roll wrappers, which are much thicker. These wrappers are thin squares, sort of like oversized egg roll wrappers, yet less opaque.

If you want to go over the top, brush the rolls with melted butter, rather than spraying them with vegetable oil spray.

INGREDIENTS	2-quart or larger air fryer	3.5-quart or larger air fryer	5.25-quart or larger air fryer
Granulated white sugar	¼ cup	¼ cup	½ cups
Ground cinnamon	2 teaspoons	2 teaspoons	1 tablespoon
Peach or apricot jam or orange marmalade	1 tablespoon	2 tablespoons	3 tablespoons
Spring roll wrappers, thawed if necessary	3	6	9
Ripe banana(s), peeled and cut into 3-inch-long sections	1	2	3
Large egg, well beaten	1	1	1
Vegetable oil spray	As needed	As needed	As needed
MAKES	<i>3 rolls</i>	<i>6 rolls</i>	<i>9 rolls</i>

1. With the basket (or basket attachment) in the air fryer, heat it to 400°F (or 390°F, if that's the closest setting).

2. Stir the sugar and cinnamon in a small bowl until well combined. Stir the jam or marmalade with a fork to loosen it up.

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3. Set a spring roll wrapper on a clean, dry work surface. Roll a banana section in the sugar mixture until evenly and well coated. Set the coated banana along one edge of the wrapper. Top it with about 1 teaspoon of the jam or marmalade. Fold the sides of the wrapper perpendicular to the banana up and over the banana, partially covering it. Brush beaten egg over the side of the wrapper farthest from the banana. Starting with the banana, roll the wrapper closed, ending at the part with the beaten egg. Press gently to seal. Set the roll aside seam side down and continue filling and rolling the remaining wrappers in the same way.

4. Lightly coat the wrappers with vegetable oil spray. Set them seam side down in the basket with as much air space between them as possible. Air-fry undisturbed for 8 minutes, or until crisp and golden brown.

5. Use kitchen tongs to gently transfer the rolls to a wire rack. Cool for at least 5 minutes or up to 30 minutes before serving.

Then...

- While still warm, coat these with **EASY CHOCOLATE DRIZZLE**. Put *semisweet or bittersweet chocolate chips* and *butter* in a 2-to-1 ratio *by weight* in a small saucepan set over low heat. (In other words, for every ounce of chips you'll use 2 tablespoons of butter.) Stir until about half of the chocolate has melted, then remove the pan from the heat and continue to stir until smooth. Drizzle this from a fork onto the rolls.

See photo in insert.