



# S'mores Cinnamon Quesadilla Sticks with Spiked Horchata

Prep time: 10 Cook Time: 20 Servings: 12

Desserts,Flour Tortillas,Casual Dining,Sweets & Desserts

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
10" Heat Pressed Flour Tortillas	10420		12 Each
Butter		melted	As Needed
Cinnamon Sugar			As Needed
Chocolate Hazelnut Spread			3 cup
Mini Marshmallows			3 cup
Graham Crackers		crumbled	3 cup
Horchata Mix			1/2 cup
Water		hot	6 cup
Aged Dark Rum			6 Fl. Oz.
Ground Cinnamon			As Needed



## Instructions

1. To Prepare a Single Serving of S'mores Quesadilla Sticks: Brush one side of a tortilla with melted butter and sprinkle evenly with cinnamon sugar.
2. Turn tortilla over and spread evenly with  $\frac{1}{4}$  cup chocolate hazelnut spread, top half with  $\frac{1}{4}$  cup marshmallows and half with  $\frac{1}{4}$  cup crumbled graham crackers.
3. Fold to close toppings in half circle and griddle on each side for 2 minutes or until gooey and melty.
4. Remove from griddle and cut into 7 equal sticks.
5. To Prepare a Single Spike Horchata: Stir 2 tsp. horchata mix into  $\frac{1}{2}$  cup hot water until dissolved. Add  $\frac{1}{2}$  fl. oz. dark rum and serve sprinkled with cinnamon.

