

Azteca Sweet Quesadillas



Ingredients

1 package Azteca® flour tortillas (8 count)	1 cup flaked coconut
¾ cups brown sugar	½ cup all purpose flour
½ cup pecans, chopped	¼ cup butter
1 can (11.25 ounces) sweetened condensed coconut milk	1 cup mini semi-sweet chocolate chips

Directions

*“Iowa Contest Winner”
Bridget Lottman*

Preheat oven 400°.

Combine coconut, brown sugar, flour and pecans. Cut in butter, adding coconut milk and 1 cup mini semi-sweet chocolate chips.

Line a baking pan with parchment paper, place two tortillas side by side on to baking pan. Spread ¼ on the coconut filling onto each tortilla. Top with a tortilla; pat down. Bake in preheat oven 12 minutes until lightly browned. Repeat steps. Chill 10-15 minutes. Cut and serve.