



Who knew 4 simple ingredients could make such a delicious sweet treat? Not only tasty, but it's a great opportunity to practice fine motor skills like chopping, spreading, and aligning!



INGREDIENTS:

- Bananas
- Nutella
- Puff pastry
- Egg

Nutella and Banana Pastries

HOW TO MAKE:

1. Preheat your oven to 400 degrees and prepare a baking sheet with parchment paper.
2. Roll out one puff pastry sheet and cut it into 6 rectangles. Place the rectangles on the baking sheet, leaving some space between them. Repeat with your second sheet.
3. Assist your kiddo in peeling and cutting the banana into 1-inch slices.
4. To assemble your pastries, start by spreading 2 teaspoons of Nutella on the top half of your rectangle.
5. Place 2-3 slices of banana on the Nutella.
6. Crack an egg into a small bowl, add 1 tablespoon of water, and mix well to create your egg wash.
7. Brush the edges of the pastry with egg wash and gently fold the half of the rectangle without ingredients onto the bananas.
8. Help your kiddo seal off the edges of the pastry by lightly pressing the edges together. There's no need to crimp with a fork.
9. Once all the pastries have been assembled, brush the top lightly with egg wash and bake in the oven for 10-15 minutes.
10. Allow pastries to cool and then optionally top with a drizzle of Nutella or powered sugar, and enjoy!