

## Chocolate Quesadilla

### Ingredients:

2 oz.	Hershey's Chocolate Cobbler
2- 10"	Flour Tortillas
2 oz.	White Chocolate Chips
As Needed	Butter Flavored Pan Release
½ oz.	Cinnamon Sugar
2 Tbsp	Finely Chopped Fresh Strawberries
1 tsp	Fresh Mint Chiffonade
1 Tbsp	Whipped Cream
2 tsp	Grated White Chocolate



### Directions:

1. Spread or spoon warmed Hershey's Chocolate Cobbler onto flour tortilla.
2. Sprinkle white chocolate chips over cobbler and top with another tortilla.
3. Spray both outer sides of the tortillas with butter flavored cooking spray, sprinkle with cinnamon sugar, and flat grill or griddle to brown, and heat through. (Can be prepared ahead and staged under refrigeration).
4. Slice in wedges and shingle on plate.
5. Garnish with Strawberry Salsa, (finely diced strawberries with Chiffonade of fresh mint) Whipped Cream, and shaved white chocolate.