

# Banana Chocolate Turnovers



1

Thaw the package of Phyllo dough in the refrigerator or on the counter for a few hours before using.

Phyllo dough dries quickly. In order to keep it in good condition while you are using it, place a damp cloth on it.

2

Take a sheet of Phyllo dough and cut it into a square (about 15 cm X 15 cm for a dessert that can be eaten with a spoon or smaller to make bites). Place one square on a work surface and brush with melted butter. Repeat the action three times to have three layers of dough on top of each other.

3

Place the following ingredients in the center of the square:

- coconut
- three slices of bananas (or just one for bite-size pieces)
- a few chocolate chips
- a little nutmeg (optional)

4

Close the bundle. Add a little melted butter if necessary so that the dough sticks. If desired, add a few chocolate chips on the bundle.

5

Bake at 375° F for about 10 minutes or until the Phyllo pastry is golden brown. If the pastry is golden in places, but not cooked through overall, place aluminum foil on top of the bundle and continue cooking.

