

## **Banana and Passion Fruit Snails**

### **Ingredients**

¾ stick butter, chilled, chopped  
3 cups self-raising flour  
¾ cup mashed banana  
¾ cup milk  
⅔ cup passion fruit pulp

Preheat oven to 400°F. Line 2 large baking trays with baking paper. Process butter and flour until mixture resembles fine breadcrumbs. Transfer to a large bowl. Make a well in the center of the mixture. Add banana and milk. Stir mixture with a butter knife until just combined. Turn onto a lightly floured surface. Knead gently, until mixture comes together and forms a dough. Using a lightly floured rolling pin, roll dough into a ¾ inch thick, 8 inch x 12 inch rectangle. Spread ½ cup passion fruit over top of dough, leaving a ¾ inch border. Starting with 1 long side, roll up dough to form a log. Cut into 5 inch x ¾ inch thick slices. Place, 1 ½ inch apart, cut-side up, on prepared trays. Brush remaining passion fruit on top of each snail. Bake for 20 minutes or until golden and cooked through. Serve snails warm or cold.