



Ooey-Gooey Sweet Plantain & Chocolate Chip Pie

Yields 6-8 servings

INGREDIENTS

- 1 (9-10") Pie Shell, blind baked for 10 minutes at 350 degrees Fahrenheit
- 2 c. Milk
- ½ c. Soft Butter
- ½ c. All Purpose Flour
- 1 T. Baking Powder
- ½ c. Granulated Sugar
- 2 c. **BIG BANANA®** sweet plantain tidbits (fried for 3 minutes at 350 degrees Fahrenheit)
- 1 c. Chocolate Chips, bittersweet
- 2 tsp. ground Cinnamon
- 2 tsp. ground Ginger
- 1 tsp. Nutmeg
- 1 tsp. Kosher Salt
- ¼ c. Powdered Sugar for dusting

Recipe courtesy of Chef Kenny Gilbert

PROCEDURE

1. Preheat oven to 325 degrees Fahrenheit.
2. Place into a mixing bowl butter, sugar, kosher salt, baking powder, cinnamon, nutmeg, ginger and flour.
3. Mix together to make a crumble. ***Note: Do not over mix.
4. Add Milk and gently stir together. ***Note: Mixture should be lumpy.
5. Place Fried Plantain Tidbits and Chocolate Chips into pie shell.
6. Mix around gently until evenly distributed.
7. Pour the milk flour spice mixture over the plantain tidbits and chocolate chips.
8. Place pie onto a baking sheet and put inside oven.
9. Bake for 15–20 minutes or until a toothpick removes from the center of the pie clean.
10. Remove from oven and cool down on a cooling rack.
11. Cut pie into 8 pieces.
12. Dust with Powdered Sugar.