



## Sweet Plantain & Caramel Stuffed Chocolate Chip Muffin

### Ingredients

- 3 cups flour
- 1 tsp baking soda
- 1 tsp salt
- 1 cup unsalted butter
- 1½ cup packed light brown sugar
- 1 cup sugar
- 3 tsp vanilla extract
- 2 large eggs
- 1 12 oz bag semi-sweet chocolate chips
- 8 oz BIG BANANA Tidbits
- 20 caramels

## INSTRUCTIONS

1. Preheat oven to 350 degrees.
2. In a bowl, sift together the flour, baking soda, and salt.
3. In a mixer, cream together the butter and both sugars. Add in the vanilla extract and eggs, beating to combine.
4. Carefully add the flour mixture into the butter mixture, mixing just till combined.
5. Gently fold in the chocolate chips and plantain tidbits.
6. In a greased muffin pan, add 1½ tablespoons of the cookie dough to the bottom. Add a caramel into the middle and cover with another tablespoon of the dough.
7. Bake for 18–20 minutes. *Do not over bake!*
8. Let cool and enjoy!