

Oatmeal Scone packed with Sweet Plantain Tidbits & Chocolate Chips

(Use of BIG BANANA® Plantain Tidbits)



Servings: 4-6



Total Time: 20 min.



Level: Beginner

INGREDIENTS

- 5 oz. **BIG BANANA®** Plantain Tidbits
- 13 oz. all-purpose flour
- 1 tbsp. baking powder
- 1 tsp. baking soda
- 2 oz. sugar, granulated
- A pinch of salt
- 6 oz. unsalted butter
- 1 cup buttermilk
- 2 oz. chocolate chips (65%)
- 3½ tbsp. old fashioned oats

- 3 oz. spinach, cooked

PROCEDURE

1. Preheat oven to 400°F (190°C).
2. Whisk the flour, baking powder, baking soda, sugar, and salt together in a bowl.
3. Break the stick of butter into pieces and add to the flour mixture. Use your hands to mix it until it's the texture of a coarse meal.
4. Add the plantain tidbits, chocolate chips, oats, and spinach to the mixture and combine with your hands.
5. Pour the buttermilk into the mix and knead until it forms dough and form it into a ball.
6. Dust a cutting board with flour and coat a baking sheet with cooking spray.
7. Cut the dough ball in half and roll each half into rounds, about $\frac{3}{4}$ inches thick.
8. Cut the rounds into wedges and place on the baking sheet.
9. Bake until lightly browned, about 15 minutes. Serve warm.