

Banana and Chocolate Puff Pastry

Quick and easy banana treat, brought together with flaky pastry and a drizzle of chocolate.

Ingredients

2 tablespoons butter
1/4 cup packed brown sugar
2 medium ripe Fairtrade bananas, halved lengthwise
1 sheet frozen puff pastry, thawed
4 ounces semisweet Fairtrade chocolate, melted
Vanilla ice cream, optional

Method

- Preheat oven to 400°. In a large cast-iron or other heavy skillet, melt butter over medium heat. Stir in brown sugar until blended. Add bananas; stir to coat. Remove from heat; set aside.
- Unfold puff pastry; cut into 4 rectangles. Place a banana half in center of each rectangle. Overlap 2 opposite corners of pastry over banana; pinch tightly to seal. Place on parchment-lined baking sheets.
- Bake until golden brown, 20-25 minutes. Drizzle with chocolate. Serve warm, with ice cream if desired.

