Roasted Banana Scones with Peanut Butter Glaze

Description

A delicious breakfast recipe using two of my favorite ingredients--bananas and peanut butter.

Summary

Yield: 12
Prep Time: 1 1/2 hours
Category: Breakfast
Cuisine: American

Ingredients

- 3 bananas sliced
- 2 tbsp melted butter
- 2 tbsp brown sugar
- 2 cup all purpose flour
- 1 tbsp baking powder
- 1/2 tsp salt
- 1/3 cup brown sugar*
- 1/2 cup 1 stick cold butter cut into small pieces
- 2 large eggs
- 1 cup ricotta cheesse
- 1 egg beaten
- 1/4 cup peanut butter
- 2 tbsp butter*
- 1/2 cup powdered sugar
- 1/4 tsp vanilla

Instructions

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1 Preheat oven to 350 degrees. Place bananas in medium baking dish. Drizzle with 2 tablespoons melted butter and sprinkIncle with 2 tablespoons brown sugar and bake for 30 minutes, stirring occasionally, until bubbly and caramelized. Let cool.

2 Increase oven temperature to 375 degrees. Spray 2 large baking sheets with nonstick cooking spray. In a large mixing bowl, stir together flour, baking powder, salt, and 1/3 cup light brown sugar. Cut in butter, using fingertips or pastry cutter, until mixture resembles coarse crumbs.

3 In a medium bowl, beat together 2 eggs, the ricotta cheese, and the roasted bananas with a handmixer until mixed. Mixture will be lumpy. Add banana mixture to the flour mixture and stir by hand until just combined

4 Drop dough into 12 equal mounds on baking sheets, spacing about 2 inches apart. Brush tops with the beaten egg. Bake 25-30 minutes or until golden brown.

5 About 5 minutes before scones come out of the oven, make the glaze. Place the peanut butter and 2 tablespoons butter in a small heavy saucepan over medium heat, stirring often until melted and smooth. Remove from heat and whisk in the powdered sugar and vanilla until smooth.

6 When scones come out of oven, place them on a wire rack over a baking sheet. Drizzle with the glaze. Sprinkle the tops with chopped peanuts if desired. 12 scones.