

Banana Crisp (Platanitos Horneados)

Here's a classic Cuban dessert.
You could eliminate the rum if you like, but then it wouldn't be nearly as authentic.



Ingredients:

4 -6 ripe bananas, peeled and sliced
1/4 cup (60 ml) packed brown sugar
2 Tbsp (30 ml) rum
1 Tbsp (15 ml) lime juice
1/2 tsp (2 ml) vanilla extract
1/2 tsp (2 ml) ground cinnamon
A grating of fresh nutmeg
4 Tbsp (60 ml) butter
1 - 1 1/2 cups (250-375 ml) crumbled savoiardi,
toasted ladyfingers, or amaretti (I used graham
crackers)
1/4 cup (60 ml) finely chopped walnuts

Instructions:

Combine the bananas, brown sugar, rum, lime juice, and spices in a bowl, tossing to coat the bananas with the mixture.

Place the banana mixture in a greased 8x8 inch (20x20 cm) baking dish.

Melt the butter in a saucepan over low heat. Stir in the cookie crumbs and walnuts and sprinkle over the bananas.

Bake in a preheated 350°F (180°C) oven until golden brown, about 20 minutes.

Serve warm.

Serves 4 to 6.

