



Fried Banana Brownie à la Mode

Featuring: Ghirardelli® Double Dark Chocolate Brownie Mix 732-6114

Yield: 24 servings.

INGREDIENTS

Brownies:

3.75 lb **Ghirardelli® Double Dark Chocolate Brownie Mix 732-6114**

8 oz water

8 oz vegetable oil

6 oz (3) large eggs

Topping:

72 oz fresh banana, sliced into thin pieces

1 qt **Krusteaz Belgium Waffle Batter 731-0360**, prepared

4 cup Japanese bread crumbs

12 oz chocolate fudge sauce

12 oz caramel sauce

72 oz vanilla ice cream

METHOD

Brownies:

Add brownie mix, water, oil and eggs in a mixing bowl. Beat to incorporate, scraping periodically. Pour mixture into a lightly greased 1/2 inch sheet pan and bake at 325°F in a conventional oven (275°F convection oven) for about 40 minutes. Let cool and cut into 6"x2" pieces.

To Assemble:

Place sliced bananas in between two layers of cut brownies. Dip into batter and dredge in bread crumbs. Place on parchment lined sheet pan and freeze until firm. Deep-fry until golden brown. Serve with ice cream, chocolate and caramel sauce.