

Bananas Foster

Ingredients:

8 tablespoons butter, cut into cubes
½ cup dark brown sugar
½ teaspoon ground cinnamon
1t. imitation rum flavor
1t. vanilla
Dash of nutmeg
2-3 ripe bananas
1 quart vanilla ice cream or 1 pound cake



Directions:

Melt butter in large pan, stir in brown sugar and stir until mixture looks syrupy, add cinnamon and dash of nutmeg - stir into mixture.

Add vanilla extract and rum flavor, stir.

Bananas are peeled and cut lengthwise into quarters, and sliced.

Add bananas and coat them with the syrup for 2 minutes.

Pull pan off burner, shake pan gently a couple of times...continue basting bananas.

Spoon mixture and bananas over scoop of ice cream or pound cake.