

Bananas Foster

Ingredients:

2 bananas (sliced into $\frac{1}{2}$ inch pieces)

1 cup brown sugar

1 stick of butter

$\frac{1}{2}$ cup heavy cream

dash of cinnamon

Directions:

1. In a 10 inch skillet, melt the stick of butter over medium heat.
2. Add brown sugar and stir with a whisk until it bubbles. (Do not let brown sugar burn)
3. Pour in heavy cream; let it cook for about 3 minutes, stirring often until it looks like a caramel sauce. When you pull the whisk out of the mixture it should drip like syrup off of it.
4. Add in the sliced bananas and a dash of cinnamon, sauté for another minute.
5. Serve over vanilla ice cream.