

Classic Bananas Foster



Ingredients:

10 ripe Bananas
1½ sticks salted Butter
1¾ cups packed dark brown Sugar
1½ tsp Cinnamon
½ tsp Allspice
1 cup heavy Cream
1 cup dark Rum
10 scoops Ice Cream

Directions:

Peel and halve bananas lengthwise.
Melt butter in a large nonstick skillet over medium heat.
Stir in brown sugar, cinnamon, and allspice until sugar dissolves.
Add cream and bring sauce to simmer.
Cook the sauce until bubbles appear, then add the bananas and cook for another minute until bananas are heated through.
Remove bananas to a warmed serving dish.
Add the rum and carefully ignite.
Keep cooking until flame disappears and cook for another 2 minutes until sauce becomes syrupy.
Pour the sauce over the bananas and serve immediately with ice cream.