

Banana Flambé

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Ingredients:

4 tbsp butter.

1/4 tsp. cinnamon.

4 bananas, cut in half lengthwise.

1 cup brown sugar.

4 tbsp brandy.

Vanilla ice cream & chocolate topping.

1/4 cup of rum.

Preparation:

Melt butter in pan, add sugar, cinnamon and brandy, stir to mix until sugar is melted, add bananas saute until soft.

Add rum, allow to heat, ingnite (flambé) until rum is burned out.

Place 2 halves per dish and spoon sauce over bananas, add 2 scoups of ice cream per dish, top with chocolate sauce.

Notes:

Decorate with orange slices and whipped cream.