

## **Bananas Foster**

### **Ingredients:**

- 1 pint vanilla ice cream
- 2 tablespoons butter
- ½ cup brown sugar
- ¼ cup dark rum
- 3 bananas, peeled, halved lengthwise and crosswise

### **Directions:**

1. Set ice cream out to soften. Meanwhile, in a large skillet, heat butter, sugar and rum over medium low; cook, stirring occasionally until smooth and bubbly.
2. Add bananas and cook, gently swirling skillet, until bananas are just warmed through, 1-2 minutes. Scoop ice cream into 4 separate bowls, top with bananas and caramel sauce. Serve immediately.

**Makes 4 servings**