

## **Bananas in Caramel Sauce**

A delicious, fast dessert. Impressive served when the sauce is still bubbling! Serve with coconut ice cream, if desired.

**Prep:** 5 mins

**Cook:** 10 mins

**Total:** 15 mins

**Servings:** 4

**Yield:** 4 servings

### **Ingredients**

½ cup butter

1 cup superfine sugar

1 ¼ cups heavy cream

4 medium bananas, peeled and halved lengthwise

### **Directions**

#### **Step 1**

Melt butter in a large, heavy skillet over medium heat. Stir in sugar and cook, stirring, until sugar is melted and light brown. Slowly stir in the cream (mixture will bubble up).

#### **Step 2**

Let mixture boil 1 minute, then reduce heat to low. Place the bananas in the pan and cook until heated through, about 2 minutes. Serve hot.