

Super Banana[®] Bread fosters



INGREDIENTS:

- Two pieces of thawed Super Slice[®] Banana Bread
- 2 Eggs
- 1/2 cup Heavy Cream
- 4 Tablespoons Butter
- 1/2 Cup Brown Sugar
- 1/2 Cup Maple Syrup
- 1/2 Cup Chopped Pecans
- 3 Large Ripe Bananas
- 1 Teaspoon Rum Extract
- 1 Teaspoon Ground Cinnamon

DIRECTIONS:

1. In a shallow bowl whisk together the eggs, heavy cream and cinnamon. Dip one slice of Banana Bread into mixture, coat both sides and allow excess to drain off. Repeat for second slice. Place both slices in a large skillet or on the flattop griddle 2-3 minutes until golden brown.
2. In a large skillet combine maple syrup, brown sugar, pecans. Bring to a boil and reduce to a simmer. Add the rum extract and bananas.
3. Cut Banana Bread slice in half diagonally and put on plate and top with Banana mixture.



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