



BANANAS FOSTER & CRÈME BRULÉE CHEESECAKE



Burnt caramel meets creamy cheesecake and sautéed rum-infused bananas. And it's deceptively easy to execute. (1283)

Ingredients

1/4 cup butter

2/3 cup dark brown sugar

3 1/2 tablespoons rum

1 1/2 teaspoons vanilla extract

1/2 teaspoon ground cinnamon

3 bananas, peeled and sliced (as shown)

1/4 cup coarsely chopped walnuts

A dollop of Cinnamon Whipped Cream (see recipe)

Our Crème Brûlée Cheesecake

Directions

step 1

In a large, deep skillet over medium heat, melt butter. Stir in sugar, rum, vanilla and cinnamon. When mixture begins to bubble, place bananas and walnuts in pan.

step 2

Cook until bananas are hot, 1 to 2 minutes. Serve at once with Crème Brûlée Cheesecake and a dollop of Cinnamon Whipped Cream!