



ELVIN BANANA FOSTER



Whole Grain Banana Elvin Loaves are toasted and topped with caramelized bananas and served with vanilla ice cream. Yield: 1 Serving

Ingredients:

2 Each	Whole Grain Banana Elvin Loaves [#431609], Prepared According to Package Directions	1 tsp.	Cinnamon
2 Tbsp.	Butter	1 tsp.	Vanilla Extract
½ Cup	Dark Brown Sugar	1 Each	Banana, Sliced
2 Tbsp.	Rum, Dark	1 Scoop	Vanilla Ice Cream
		Garnish	Mint Sprig

Directions:

1. Preheat the oven to 350 degrees Fahrenheit.
2. Combine the butter, dark brown sugar, rum, cinnamon and vanilla extract in a sauté pan over medium heat.
3. Heat the **Whole Grain Banana Elvin Loaves** until warm.
4. Add the sliced banana to the butter sugar mixture and coat.
5. Spoon some of the sauce on the plate and place the **Whole Grain Banana Elvin Loaves** in the middle and top with the bananas and vanilla ice cream.
6. Garnish with a mint sprig.

