



Dark & Decadent Banana's Evelyn

Our dear friend, Chef Bill Pikarski; shares this wonderful recipe using EGR's Dark & Decadent Chocolate Sauce! Chef Bill is the owner/chef of Plates & Palates in Detroit, Michigan! Visit him online at www.platesandpalates.com. Thanks Bill for a GREAT dessert!

2 tbsp unsalted butter
2 tbsp brown sugar
½ tsp ground cinnamon
¼ tsp salt
2 large bananas, sliced
2 tbsp Evelyn's Gourmet, Dark & Decadent Chocolate Sauce
8 Pepperidge Farm Bordeaux cookies, crumbled into large pieces

Heat a large nonstick skillet over medium-high heat.
Add butter and heat until melted.
Add brown sugar, stirring with a rubber spatula until melted, about 1 minute.
Add cinnamon and salt; mix well for 30 seconds.
Add bananas and fold into sugar mixture for about 1 minute.
Lower the heat to medium-low.
Add **Evelyn's Dark & Decadent Chocolate Sauce** and fold into mixture; let heat for approximately 30 seconds.
Add the cookie pieces to the serving bowls and spoon banana mixture over the top.
Serve immediately.

Nutrition per serving: 244 Calories, 11g Fat, 7g Saturated Fat, 2g Protein, 25 Mg Cholesterol, 34g Carbohydrates, 200Mg Sodium, 1g Fiber

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