

Banana Foster in a Slow Cooker

Origin: AllRecipes.com with modifications by Lynda

Prep Time:	10 min	Cook Time:	2 hrs	Servings:	4
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Ingredients:

- 4 bananas, peeled and sliced
- 4 tablespoons butter, melted
- 1 cup packed brown sugar
- 1/4 cup white rum
- 1 teaspoon vanilla
- 1/2 teaspoon ground cinnamon
- 1/4 cup chopped walnuts
- 1/4 cup shredded coconut

Directions:

Layer sliced bananas in the bottom of a slow cooker.

Combine butter, brown sugar, rum, vanilla and cinnamon in a small bowl; pour over bananas.

Cover and cook on Low for 2 hours. Add walnuts and coconut during the last 30 minutes of cooking.

Serve over Vanilla Ice Cream

Additional Notes:

1 teaspoon of rum flavoring can be used instead of 1/4 cup rum.

Use ripe bananas..no green at all.

In my experience you do not want to overcook this. The bananas seem to toughen up if this is cooked too long. Usually I add the walnuts and coconut just before we sit down to eat so I start this 90 minutes before I plan to sit down.