

Betty's Marvelous Brown Sugar Banana Cream Dessert Recipe



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In this video, Betty responds to a viewer request for banana recipes by creating and demonstrating her Marvelous Banana Cream Dessert recipe. It's creamy, but tangy--lovely and luscious!

Ingredients:

3 or 4 bananas, peeled and sliced
1 cup sour cream
3/4 cup light brown sugar, firmly packed
frozen whipped topping, thawed
stemmed maraschino cherries

In a small saucepan, mix 1 cup of sour cream with 3/4 cup of brown sugar. Cook over low heat for about 10 minutes, stirring constantly. Remove from heat and cool a bit, then refrigerate for at least 2 hours, until completely cool. Now, slice your bananas into a small to medium bowl, as many as you like. Pour some of the sour cream/brown sugar sauce over the bananas and stir to coat. If this is not enough, then add some more, until there is a generous amount of sauce coating the bananas. Now, place a serving of Banana Cream into a clear, stemmed sherbet dish. Top with a dollop of whipped topping and a drained, stemmed maraschino cherry. Refrigerate your individual servings until serving time, or serve immediately. This is a quick and easy dessert, but it looks elegant enough for a fancy brunch, lunch, or dinner. A real winner!!!