

PAN FRIED BANANAS WITH CINNAMON & HONEY



Moderate



15 minutes



Dessert



04 Servings

INGREDIENTS

2 bananas, cut
into ½" pieces
½ tsp cinnamon
1 tbsp butter
2 tbsp honey



COOKING STEPS

Combine the cinnamon, butter and honey in a frying pan over medium-high heat until melted and combined.

Add the banana slices and cook for 4 minutes until the bottoms start to caramelize and turn golden brown. Adjust the temperature and cooking time as needed so that they don't burn.

Flip all the banana pieces and cook for another 4 minutes until the other side is golden brown.

Serve immediately over ice cream or yogurt.