



## Bananarama

SERVINGS: 1

PREPPING TIME: 45 MIN

ASSEMBLY TIME: 10 MIN

### Ingredients

#### Mason Jar Layers

Banana Ice Cream  
Caramelized Bananas  
Salted Caramel  
Pound Cake  
Salted Caramel  
Brownie  
Salted Caramel  
Poundcake  
Chocolate Fudge

#### Caramelized Bananas

1 tbsp butter  
1 tbsp brown sugar  
½ banana sliced in  
rounds

#### Salted Caramel Sauce

2 cup sugar  
12 tbsp salted butter cut  
into 8 pieces cold  
1 cup heavy cream  
1 ½ tsp kosher salt

*Pro tip:* Have everything ready  
BEFORE you start

Use a wooden spoon  
Chill butter  
All the butter goes in at the same time

#### Other Ingredients

¼ cup fudge  
½ cup total or 3 tbsp  
each layer salted  
caramel

## Procedure

- Put sugar in 2 QT heavy bottom saucepan.
- Medium heat
- As sugar begins to melt constantly stir with wooden spoon — DO NOT BURN
- When all sugar has melted it will be amber in color, turn off heat and add the butter
- Whisk until butter has melted and married with sugar
- Add Salt
- Slowly and evenly add the cream and whisk to incorporate
- When you add the cream the mixture will foam up
- Whisk until caramel is smooth
- Cool in pan for 5 minutes and pour into another container (preferably glass) and let cool to room temp