

# Caramel-Banana Sauce

*Slow Cooker Favorites - Volume 7  
Meredith Corporation, Des Moines, IA*

*3/4 cup packed brown  
sugar  
1/2 cup heavy cream  
1/2 cup butter, cut-up  
2 tablespoons light corn  
syrup  
1 teaspoon vanilla  
1 banana, thinly sliced*

In a medium-size heavy saucepan, combine the brown sugar, heavy cream, butter and corn syrup. Bring to a boil over medium-high heat, whisking occasionally. Reduce to medium heat. Boil gently, uncovered, for 3 minutes.

Remove from the heat. Stir in the vanilla. Pour the sauce into a small bowl. Cool to room temperature. If desired, cover and chill overnight.

To serve, let the chilled sauce stand at room temperature for one hour. Stir in the banana, thinly sliced.

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Per Serving (excluding unknown items): 2080 Calories; 137g Fat (57.3% calories from fat); 5g Protein; 224g Carbohydrate; 3g Dietary Fiber; 411mg Cholesterol; 1097mg Sodium. Exchanges: 2 Fruit; 1/2 Non-Fat Milk; 27 Fat; 13 Other Carbohydrates.