



## Caramel Banana Sauce



½ c butter

½ c whipping cream

2 T corn syrup

¾ c packed brown sugar

½ t vanilla

1 medium banana, peeled and sliced

In medium saucepan, melt butter over medium heat. Whisk in whipping cream, corn syrup and brown sugar. Bring to boil, stirring occasionally. Boil for 3 minutes. Remove from heat. Stir in vanilla and bananas. Pour over waffles, pancakes, crepes, French toast, etc.