



Caramelized Banana with Ginger Whipped Cream

Ingredients

- ¼ Cup Molasses
- 2 tsp [Fustinis Chipotle Oil](#)
- 1 Cinnamon Stick
- 2 Star Anise Pods
- 4 Bananas
- 1 Cup Heavy Cream
- 1-2 Tbsp [Fustinis Ginger Honey Balsamic](#)

Directions

Step 1.

Heat molasses in a large sauté pan over medium high heat along with the cinnamon and star anise until molasses begins to bubble. Add in bananas and cook until caramelized.

Step 2.

Whip cream until soft peaks form. Add in ginger honey balsamic and continue to whip until medium/stiff peaks form. Serve bananas in a bowl topped with the whipped cream.