Banana Split

Ingredients

12 Banana’s

4t Nutmeg

60gm Butter (Melted)

For the Sauce

1 Cups Brown Sugar

300ml Thickened Cream

60gm Butter

1t Vanilla Essence

250gm Pitted Dates

100gm Currants (For sprinkling at the end)

* **Gather all Ingredients and equipment and read through the recipe.**
* **Preheat the oven to 200 degrees centigrade.**
* **Peel the Bananas and cut them into half down the length of the Banana.**
* **Place the Bananas into a Baking dish lined with Baking Paper, organising them so they are all flat side up.**
* **Mix the Melted Butter and Nutmeg together and then drizzle over the Bananas.**
* **Place into the oven and bake for 15mins on 180 degrees centigrade.**
* **Weight the Dates into a bowl and pour ¾Cup of Boiling water over them, then set aside.**
* **Place Brown Sugar, Cream, Butter & Vanilla into a saucepan and while stirring bring to the boil on a high heat.**
* **Once it reaches the boil, lower the heat and simmer for another 3-5mins.**
* **Add the Dates into the Sauce and stir through well.**
* **Once Bananas have baked place 2 halves into a bowl and spoon over some sauce. Sprinkle a few currants over the top and serve.**