



► SERVES 8

Prep Time: 5 mins Total Time: 10 mins

- 2 ripe bananas
- 2 tbsp (30 mL) packed dark brown sugar
- 4 tsp (20 mL) caramel sauce
- ½ tsp (2 mL) cinnamon
- 8 slices brioche bread
- ¼ cup (60 mL) chopped walnuts, divided
- 12 marshmallows, divided
- Optional: Vanilla ice cream for serving

Bananas Foster Sandwich

1. Set the **Deluxe Electric Grill & Griddle**, with the griddle plates, to **CUSTOM** for 3 minutes at 350°F (180°C).
2. Slice the bananas on a bias. Combine the banana slices with the sugar, caramel, and cinnamon. Divide the banana mixture onto 4 slices of the bread and top with the walnuts and marshmallows. Top with the remaining 4 slices of bread.
3. Transfer the sandwiches to the grill and cook in the Closed position. Cook until the bread has toasted and the marshmallows have softened.
4. Cut each sandwich on a diagonal and serve with ice cream, if you'd like.

Cook's Tips

If you have pecans on hand, they also work great.

Once you've added the ice cream (if using), you can drizzle more caramel on top and add a sprinkle of cinnamon.