

Ice Cream with Bananas, Rum, and Cream

Here's a nifty dessert that you can just about pull off with your eyes closed. You don't even have to begin to think about it until dinner is done. It takes minutes to put together while your guests are happily chatting. We've designed the recipe to serve six, but if any bananas and cream are left, they are very good for breakfast even if the bananas are a little brown.



Recipe picture

Ingredients:

3/4 cup whipping cream
6 tablespoons dark rum
2 tablespoons sour cream
6 large, ripe bananas
1 pint vanilla ice cream
1 pint coffee ice cream



From: *The Basic Gourmet Entertains*
Foolproof Recipes and Manageable Menus
for the Beginning Cook
By Diane Morgan

In a large mixing bowl, whisk together whipping cream, rum, and sour cream. Peel bananas and slice 1/2 inch thick, placing them in cream as you slice. Toss banana slices with cream mixture. It will thicken slightly.

Put one scoop each of vanilla ice cream and coffee ice cream in 6 serving bowls. Top each with a generous portion of bananas and cream. Serve at once.

Serves 6.