

## *Boozy Baked Spiced Bananas*



### Ingredients

2 oz. unsalted butter  
juice from ½ orange  
½ cup light brown sugar  
1 tbsp. all purpose flour  
pinch kosher salt  
¼ tsp. vanilla extract  
1 tsp. ground cinnamon  
¼ tsp. ground nutmeg  
¼ tsp. ground cardamom or ground cloves  
1 cup St. Augustine Distillery Rum  
1-hand baby bananas (manzilla, or apple species), approximately 12 that are ripe (little brown spots)  
for serving  
Vanilla Ice cream  
Cake  
Toasted nuts, if desired  
Sliced fresh berries  
Sweetened whipped cream

### Procedure

1. In a small bowl, melt butter, orange juice, sugar, flour, and all the spices. Add flour. Mix well until no lumps. Mix in rum.
2. At the last minute, peel bananas, and lay out in a 8x8 or similar baking dish. Pour rum mixture over bananas.
3. Place in a 350°F oven until the bananas are soft, and the syrup is bubbly. The bananas may darken when baking, that is normal.
4. Serve as desired over ice cream, and/ or cake, and top with berries, whipped cream, and nuts if desired.