

Marias Gamesa® Carmelized Banana and Dulce de Leche Cookie Cups

Ingredients

- 1 pkg (4.9 oz) broken into small pieces Marías
- 1/4 cup butter
- 1/4 cup packed brown sugar
- 2 bananas, sliced
- 1 tsp freshly squeezed lemon juice
- 3/4 cup heavy or whipping (35%) cream
- 1/3 cup dulce de leche
- Pinch of salt
- 2 tbsp shaved dark chocolate

How to make it

1. In large skillet set over medium-high heat, melt butter. Stir in brown sugar. Cook, stirring frequently, for 2 to 3 minutes or until brown sugar has dissolved. Stir in bananas and lemon juice. Cook, stirring frequently, until sauce has thickened and bananas are caramelized and tender. Let cool slightly.
2. In medium bowl, using handheld electric mixer, whip cream until stiff peaks start to form. Beat in dulce de leche and salt until combined.
3. Divide one-third crumbled Marías Gamesa® Cookies among 4 glasses. Divide half the whipped cream mixture among the glasses, and one-third of the caramelized bananas. Repeat layers one more time. Top with remaining crumbled cookies and remaining caramelized bananas.
4. Refrigerate for 25 to 30 minutes or until cookies have softened. Garnish cups with chocolate shavings.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	5 min	25 min	4

Made with



Marías