

*Sweetnicks.com*

*Brown Sugar Bananas*

- 1/4 cup butter
- 4 medium bananas, peeled and sliced
- 1/2 cup firmly packed brown sugar
- 1/2 cup maple syrup

Melt butter in a large skillet over medium-high heat. Add sliced bananas and next 2 ingredients. Saute mixture 5 minutes or until the sugar melts. Spoon over vanilla ice cream and top with whipped cream and toasted coconut.

*Sweetnicks Notes: One of The Husband's favorite desserts. Great served over ice cream or poundcake.*