Cakes

Bananas Foster Cheesecake

Servings: 4

2 Bananas 1/4 cup butter 3/4 cup light brown sugar 1 teaspoon cinnamon 1 tablespoon lemon juice 1 tablespoon rum extract 1 teaspoon banana extract 4 slices NY-style cheesecake

Cut peeled bananas into 1/2-inch slices; set aside

Melt butter with sugar and cinnamon in large saute' pan on medium-high 1-2 minutes, stirring constantly.

Stir in lemon juice, rum extract, and banana extract.

Add bananas and cook 1-2 minutes, stirrin often.

Serve immediately over cheesecake. (Also delicious over creme' cake or ice cream).

Per Serving (excluding unknown items): 265 Calories; 12g Fat (38.8% calories from fat); 1g Protein; 41g Carbohydrate; 2g Dietary Fiber; 31mg Cholesterol; 128mg Sodium. Exchanges: 0 Grain(Starch); 1 Fruit; 2 1/2 Fat; 1 1/2 Other Carbohydrates.