**Bananas Foster**

**Cookie:**

¼ cup butter

¼ cup sugar

½ cup brown sugar

1 egg

1 cup flour

½ tsp. vanilla extract

¼ tsp. salt

**Ingredients:**

4 bananas

¼ cup chopped pecans

**Butter Mix:**

¼ cup butter

2/3 cup brown sugar

1 ½ tsp. vanilla extract

½ tsp. ground cinnamon

½ tsp. ground nutmeg

¼ tsp. ground cloves

1 oz. dark rum

½ cup heavy cream

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients except the rum.

**Day 2:**

1. Soften the butter in the butter mix. You can do this in the microwave, or you can leave it on the counts. As long as it doesn’t melt, you are good.
2. Mix in all other ingredients except for the rum into the soft butter. Put in a small container and wrap for tomorrow.
3. In the KitchenAid bowl with the paddle attachment, cream together butter and sugar in the cookie section.
4. Add the egg, vanilla, and salt, and mix well.
5. Add the flour and mix well.
6. Transfer into a small bowl and wrap for tomorrow.

**Day 3:**

1. Preheat oven to convection 375°.
2. Using a small portion scoop, scoop out cookies on an ungreased sheet pan.
3. Bake for 8-12 minutes. Set aside to cool.
4. In a medium sauce pan, warm up the spiced butter mixture. Cook until it becomes sticky.
5. Pour in the rum. Let it reduce by half.
6. Pour in the heavy cream. Bring the mixture up to a simmer.
7. Peel the bananas and slice in half both ways.
8. Add the bananas and the nuts to the pan with the spiced butter. Cook for about 2 minutes, making sure not to break up the bananas.
9. Serve over the cookies.