

## **BANANA PARTY**

All guests bring a banana, give prizes (yellow) for the straightest, most curved, ripest, smallest, greenest, most spots, etc. Or ...

Have guests, "dress" bananas before they bring them; i.e., Tarzan, a boxer, bride and groom, hula dancer, etc. Then judge the best one and give a prize.

Hostess can serve banana splits, or make a banana cream (instant pudding type – have a pie shell already baked) pie.

## **BANANAS FOSTER**

Carmelize brown sugar and butter in a frying pan over low heat on stove. Add a little liquor (one that will flame, such as Cognac). Pour over sliced bananas on vanilla ice cream.

## **BROILER BANANA SPLITS**

2 medium bananas  
lemon juice  
1/3 cup butter or margarine  
½ cup brown sugar  
½ cup corn flakes  
Vanilla ice cream  
2 tablespoons light cream

Serves 4

Peel bananas; split half lengthwise, then in half crosswise. Place in shallow pan. Brush with lemon juice. In saucepan melt butter; add brown sugar and cream. Cook and stir until bubbly. Remove from heat; add cornflakes. Spoon over bananas. Broil about 5" from heat 'til bubbly (about 2 min. Spoon into dishes. Top with scoops of ice cream.

## **HAWAIIAN BANANA BREAD**

This is a very moist, spongy bread that stays fresh several days if stored in Tupperware.

1 1/3 cups all-purpose flour  
1 cup sugar  
½ teaspoon salt  
1 tsp. baking soda

½ cup shortening  
2 fully ripe bananas  
2 eggs

Sift ingredients into MEDIUM MIXING BOWL. Whirl remaining ingredients in blender to form an emulsion. Add to dry ingredients and mix just until dry ingredients are moistened. Spoon into lightly buttered and floured 9" square pan and bake in preheated oven 350 degrees for 35 – 40 minutes. Remove from oven and let stand in pan 5 minutes. Loosen edges with spatula and turn out onto cake rack covered with wax paper. Cool to room temperature before cutting.

## **BANANA SPLIT DESSERT**

Use Jel-Ring Mold:

Slice bananas from top to bottom, and cut into thirds (or ½'s depending on length of banana. Soak in orange juice about 2 minutes. Line in grooves in Jel-Ring. Use any flavor ice cream and put in a layer. Add a layer of any topping. Do this twice more with any flavors. Freeze overnight. Unmold, and fill center with whipped cream. Sprinkle nuts over, and add maraschino cherries on top of each banana. (Note: hot fudge sauce does not freeze – use chocolate syrup). You may also use lady fingers instead of the bananas if you prefer.