



Banana Fritters with Maple Carmel Sauce

Yeild 6 Servings

Equipment:Sauce Pan,Fryer,Sifter,Blender,Powdered Sugar Shaker

Batter:

2 1/2C. All Purpose Flour
1 1/4C. Sugar
1tsp. Cinnamin
1/4tsp. Nutmeg
2tsp. Baking Powder
2T. Cornstarch
3/4C. Milk
1/2C. Beer
2tsp. Vanilla Extract
2 Eggs
6 Bananas

Maple Carmel Sauce:

2 1/4C. Sugar
1 1/2C. Heavy Cream
3/4C. Maple Syrup(#1)

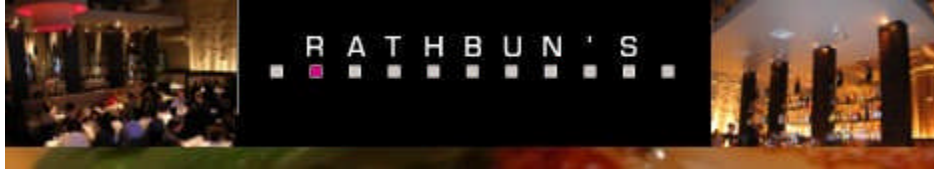
Preheat Fryer 350*

Procedures:

Batter:

Sift together the flour,sugar,cinnamin,nutmeg,baking powder and cornstarch.set aside.In a large bowl whisk together the milk,beer, vanilla and eggs until smooth.pour in the dry ingredients and whisk together.Cut the bananas into 1 1/2" chunks and drop into batter.

Maple Carmel Sauce:



Place sauce pan on medium heat to warm up, when hot add a little of the sugar to start to melt, as the sugar melts add a little more until you have all sugar in the pan and melted to a medium brown stage. Add a little of the cream, (Watch out for the steam can be very dangerous) stir until smooth then add some more and stir and continue process until all of the cream is in and the caramel is smooth. Add the syrup and stir to combine. Let cool to room temperature.

Assembly:

Making sure the banana is covered in batter drop into fryer and cook until golden brown. (2-3 Min.) Drain on paper towel and let cool slightly. (3-4 Min.) Dust with powdered sugar. Place ring of maple caramel sauce on the plate and arrange fritters in center. Serve.

Optional Garnishes: Whip Cream, Ice Cream, Dust with Cocoa Powder, Sliced Bananas, Mint