

Bananas with Caramel Sauce (Vegan, Gluten-Free, Nut-Free)

This recipe was shared with us from Allergycooks.

Bananas with Caramel SauceIngredients:4 large ripe bananas

75g dairy-free margarine

75g soft brown sugar

3 tbsp golden syrup

Few drops of lemon juice Method: Peel the bananas and place each onto a dessert plate.Put the margarine, sugar and syrup into a saucepan and heat gently until melted. Bring to the boil, then reduce the temperature and simmer for 2 minutes or until it starts to thicken. Remove from the heat, stir in the lemon juice and immediately pour the sauce over the bananas.Serve with dairy-free ice cream.Serves 4 The recipe and photos above were reprinted with the permission of Allergycooks. The recipe is vegan, dairy-free, egg-free, wheat-free, gluten-free, tree nut-free, and peanut-free. Always check ingredients for cross-contamination concerns.