



### **Banana Split Sundae Brownies**

1/2 cup unsalted butter  
6 ounces very dark chocolate  
3 large eggs  
1 teaspoon vanilla  
1 cup granulated sugar  
1/2 cup firmly packed brown sugar  
1 cup all purpose flour  
1/2 teaspoon salt  
1/2 teaspoon baking powder

#### **Banana Cream Filling:**

8 ounces light cream cheese, softened  
1/3 cup ripe mashed sweet baby bananas  
1/3 cup granulated sugar  
1 teaspoon rum extract  
1 large egg  
1 Tablespoon caramel topping

#### **Cocoa Butter Chocolate Glaze:**

1/4 cup butter, melted  
1/3 cup unsweetened cocoa  
1-1/2 cup confectioners' sugar  
1 teaspoon vanilla  
2-1/2 Tablespoons milk or as needed  
1/2 cup chopped pecans

Preheat oven to 350 degrees F. Foil line and grease 13x9-inch baking pan.

Melt the butter and chocolate in microwave at power 5 for 1 to 2 minutes or chocolate melts; stir until smooth. Set aside to cool.

In large bowl, beat eggs, vanilla, granulated and brown sugar. Add chocolate mixture until smooth. Combine flour, salt, and baking powder; stir in to form smooth batter. Spread into foil-lined greased 13x9-inch baking pan.

In mixing bowl, beat cream cheese and bananas; mix in sugar, rum extract, and egg; beat until smooth. Spread over chocolate layer in pan; drizzle caramel topping over cream. With a spoon or flat knife, lightly swirl the layers. Bake in 350 degree oven for 40 minutes or tests done. Set aside to cool.

Prepare chocolate glaze: In a mixing bowl, combine butter and cocoa; add sugar, vanilla, and milk, adding as needed to form glaze. Spread over top of cooled brownies. Garnish the top with strips of chopped pecans in slanted lines across the top. Chilling it in the refrigerator will set the glaze easier; cut into brownie squares. Serve with scoops of vanilla ice cream.

Yield: about 24 to 28 brownies

**Cook's Note:** You can also make this recipe using regular size ripe bananas.

**About the Recipe:** Think rich dark chocolate brownies. Then take the sweetest baby bananas to create a rum flavored banana cream cheese and drizzling caramel that ripples through those brownies. And of course, top it with swirls of cocoa butter chocolate glaze and chopped crunchy pecans. Now you have the perfect dessert for any chocoholic.