

Crispy Baked Hazelnut Bananas Recipe

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CATEGORY: Dessert

COUNTRY: International

SERVES: 4

INGREDIENT: 4 Bananas, 1 cup of orange juice, 1/3 cup of grated coconut, 1/4 cup of brown sugar, 1/2 cup of hazelnut splitters (hazelnuts, coarsely chopped), a little butter to butter out the Pyrex. Optional: vanilla ice cream & chocolate topping.

DIRECTION: Mix the hazelnuts with the coconut and brown sugar, peel the bananas, and pass them through the orange juice, then roll them in the hazelnut mixture until the banana is well coated. Then place the bananas in a buttered Pyrex bake ware and bake in a pre heated oven for about 14 minutes at 360F.

NOTES: Serve with vanilla ice cream topped with chocolate sauce and decorate with orange slices and whipped cream.