

## Peanut Butter Mousse topped with Caramelized Rum Bananas

February 2014 by Camine

Prep time – 10 minutes

### INGREDIENTS:

1 C heavy whipping cream  
4 - 5 T creamy peanut butter (I simply grabbed two big globs with a serving tablespoon)  
3/4 C packed brown sugar divided  
½ t vanilla  
1 5.3 oz. package plain Greek yogurt  
2 small bananas cut into small pieces  
¼ C dark rum (Use a bit of pineapple juice and rum extract instead of the rum if desired)  
2 T butter



### DIRECTIONS:

In one bowl, beat the cold cream until double in volume and stiff peaks just begin to form. In another bowl, combine the yogurt, peanut butter, brown sugar and vanilla. Beat together with whisk until smooth. Gently fold the whipped cream into the peanut butter mixture with spatula, just until incorporated. Spoon mixture into serving glasses.

In small saucepan, melt the butter and add the ¼ C brown sugar. Stir until melted. Add the bananas and coat. Then while hot add the rum. Let reduce by about 1/3. Pour into glass dish and let cool for 20 minutes before topping the mousse.

Keep in refrigerator until ready to serve.

VARIATIONS: Could top with toasted peanuts and mini chocolate chips, or omit bananas and top with cherry preserves and whipped cream. Or, put in small pie crusts and then top with chocolate ganache.

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