



# Caramel Rice Cakes with Pecan Banana Foster



**SERVINGS**



**COOKING TIME**

2

5 min

Caramel Rice Cakes with Pecan Banana Foster is an easy way to turn a rich dessert into an easy sweet treat you can make anytime. Not only is this caramel rice cake recipe delicious, it can be made with gluten-free toppings.

## Ingredients

- 2 [Caramel Rice Cakes](#)
- 1 tbsp brown sugar
- 1/4 tbsp cinnamon
- 2 tbsp pecans
- 1 tbsp butter
- 1 banana, sliced

## Cooking Instructions

1. In a small bowl, mix together the brown sugar, cinnamon and pecans.
2. Heat a small saucepan with the butter on medium-high heat.
3. Caramelize the banana slices for a minute on each side, or until golden.
4. Remove the pan from the heat, then add the mixture and stir until it is combined to make the banana's foster.
5. Pour an even amount of the banana's foster over the Caramel Rice Cakes.