



Toffee Bananas

Ingredients:

- 4 Bananas, peeled
- 1 Egg
- 2 Tbsp Plain (all-purpose) flour
- 4 Tbsp Sugar
- 1 Tbsp Cold water
- Oil for deep-frying

Directions:

1. Cut the bananas in half lengthways and then cut each half into two pieces crosswise.
2. Beat the egg, add the flour and mix well to make a smooth batter.
3. Heat the oil in a wok or deep-fryer.
4. Coat each piece of banana with batter and deep fry until golden.
5. Remove and drain.
6. Pour off the excess oil leaving 1 tablespoon of oil in the wok.
7. Add the sugar and water and stir over a medium heat to dissolve the sugar.
8. Continue stirring and when the sugar has caramelized, add the hot banana pieces.
9. Coat well and remove.
10. Dip the hot bananas in cold water to harden the toffee and serve.