

Bananas Foster Turnovers

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Ingredients:

1 ripe banana
2 TBSP butter, divided
2 TBSP brown sugar
1/4 tsp cinnamon
2 TBSP spiced rum
1/4 cup chopped walnuts
1 TBSP speculoos (cookie butter)
1 (half of a box) refrigerator pie crust dough
1 tsp sugar

OPT: ice cream and/or caramel sauce to serve

Directions:

- *Preheat oven to 400 degrees. Cover a baking sheet with parchment paper.
- *Peel the banana. Cut into about 1/2 in slices, then cut each slice in half.
- *In a small skillet, over medium heat, melt 1 TBSP of the butter. Add the banana, brown sugar,
- *Cook, stirring, for 2 minutes, it will boil. Add the walnuts, cook and stir another 2 minutes.
- *Remove the pan from the heat. Mix in the speculoos and stir until melted. Set aside.
- *Unroll the pie crust and fold in the rounded sides about an inch to form a rectangle. Roll out until it's about 10 X 10. Cut into 4 squares, each piece about 5 X 5. Place them on the baking sheet.
- *Spoon the banana mixture into the center of the bottom half of each of the squares, leaving room on all sides. Fold the top half down, creating a triangle. Press the sides together with a fork to seal.
- *Cut a couple of small slits into the tops. Melt the remaining butter, brush over the turnovers. Sprinkle with the sugar. Bake for 15 - 20 minutes, until browned and bubbly.
- *Top with vanilla ice cream and/or caramel sauce, if desired.