

Bananas Foster Puff Pastry

(Adapted from [Jessica Gavin](#))

1 defrosted puff pastry sheet, cut into 6 even pieces
2 teaspoons butter
6 tablespoons brown sugar
2 bananas
powdered sugar, for dusting
¼ cup chopped pecans

On a parchment lined baking sheet, layer ½ teaspoon butter, 1 tablespoon brown sugar and 3 slices of banana.

Top with one piece of puff pastry, press down the sides to seal. Brush the puff pastry with melted butter.

Repeat with remaining ingredients.

Bake at 400 degrees until the pastry is golden brown, about 10 minutes or until the caramel hardens.

Use a spatula to flip over, and transfer to a plate. Dust with powdered sugar and chopped pecans.