Sweet Conclude

Mini Banana Gelato Sammies with PB Dip

13-July-2022 Prep Time: 4 days

Makes about 20 mini banana gelato sammies

DAY 1:

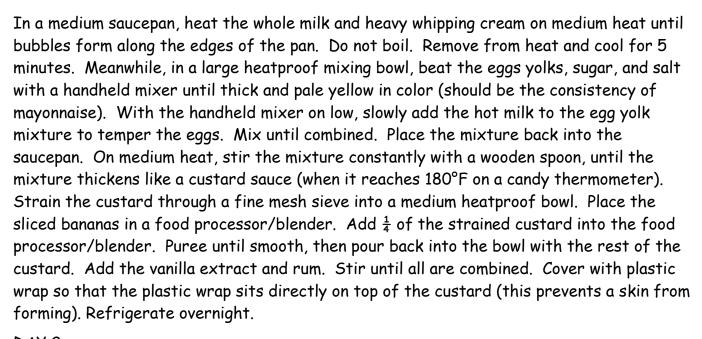
Banana Gelato (recipe originally posted on 01/25/2017)

2 cups whole milk $\frac{1}{4}$ tsp. coarse kosher salt

1 cup heavy whipping cream 3 large & very ripe bananas, sliced

5 large egg yolks 1 tsp. pure vanilla extract

2/3 cup white granulated sugar 1 tsp. dark rum



DAY 2:

Turn your ice cream maker on and pour the banana gelato mixture into the freezer bowl (which has been placed in the freezer for at least 24 hours). Let mix until thickened, for about 20 to 25 minutes. Transfer the gelato to a 9"x13" baking pan lined with parchment paper, evenly spread the gelato with an angled icing spatula, cover, and freeze overnight.

DAY 3:

Mochi Banana Bread (originally posted on 02/04/2020, with chocolate chips & 2 pans)

Dry Ingredients: We

½ cup Original Bisquick™ Pancake & Baking Mix

 $\frac{1}{2}$ (16 oz.) box mochiko

½ tsp. coarse kosher salt

2 tsp. baking soda

1 cup white granulated sugar

Wet Ingredients:

 $1\frac{1}{2}$ cups ripe and mashed bananas (about 3 to 4 large bananas)

₹ cup vegetable oil

 $1\frac{1}{2}$ tsp. pure vanilla extract

3 large eggs



Preheat oven to 350°F. Spray the bottom and all sides of a 9"x5" loaf pan with non-stick baking spray with flour. Set aside. In a large bowl, add the dry ingredients and mix until combined. Make a well in the center of the dry ingredients. Set aside. In a medium bowl, mix together all the wet ingredients until combined. Pour the wet ingredients in the well of the dry ingredients and with a silicone spatula mix until all are combined. Pour the batter into the prepared pan. Place loaf pan on a large baking sheet or pan. Let pan sit for 5 minutes before placing in oven. Bake for 50 to 60 minutes, or until a skewer inserted into the center of the bread comes out clean. Run a knife around the edges of the loaf pan and carefully tip over and remove bread from pan (it will be hot). Cool completely on a wire rack.

To assemble sammies: With a serrated knife, slice cooled mochi banana bread into thin slices. Cut out 40 squares using a 1.75-inch square cookie cutter (see Pic #1). Set aside. Take banana gelato out of freezer. Lift the edges of the parchment paper to take out the entire pan of banana gelato. Cut out 20 squares using the same 1.75-inch square cookie cutter (see Pic #2). Place cut banana gelato pieces in between two cut pieces of mochi banana bread. Place sammies in an airtight container. Freeze overnight. (You will have leftover unused gelato which you can place in a smaller container and eat at another time.)

**(If you live in a warm climate like I do, the gelato will melt quickly, so you'll need to work in batches, putting the gelato and sammies back in the freezer to harden.)





Pic #2



DAY 4:

Warm Peanut Butter Sauce (originally posted on August 28, 2021)

2 Tbsp. unsalted butter

1 cup heavy whipping cream

 $\frac{1}{2}$ cup blue agave syrup

 $\frac{1}{2}$ tsp. coarse kosher salt

 $\frac{1}{4}$ to $\frac{1}{2}$ cup white granulated sugar (use $\frac{1}{2}$ cup for a sweeter taste)

1 cup smooth <u>natural</u> peanut butter (if oil separation occurs, mix well before measuring)

1 tsp. pure vanilla extract

On medium heat, melt butter in a medium saucepan. Add cream, blue agave syrup, salt, sugar, and peanut butter. Whisk continuously until the mixture comes to a boil. Remove from heat and add in vanilla. Stir to combine. Serve warm or at room temperature as a dipping sauce for mini banana gelato sammies. Store leftover peanut butter sauce in refrigerator. Reheat peanut butter sauce in saucepan on stove.