

Mini Boston Cream Pies



This is so decadent that the mini pie is plenty for dessert

Serves 6

6 puff pastry shells	2T dark rum
1c heavy whipping cream	4 bananas, small dice
2T sugar	2T orange juice
1t almond extract	1c caramel sauce

Bake the puff pastry shells according to the box directions. Let cool completely. Toss bananas with orange juice.

Whisk the cream, sugar, vanilla and rum in a large bowl until soft peaks form.

Drain bananas and fill puff pastry shells with bananas. Top with whipped rum cream and drizzle with caramel sauce.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by



Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com