



# BANANAS FOSTER BARS

*Try this student-favorite recipe at home! Serves 12*

## Ingredients

3 medium bananas  
2 ¼ tablespoons brown sugar  
½ stick salted butter  
3 cups yellow cake mix (dry mix only)

## Preparation

1. Preheat oven to 325°F. Prepare a 9-by-13-inch pan with nonstick spray.
2. Allow butter to soften for 1 hour.
3. On a clean and sanitized cutting board, peel and slice the bananas. In a bowl, toss the bananas with brown sugar.
4. In another bowl, combine the softened butter with the cake mix until it's crumbly. Press half of the mixture evenly into a sprayed, clean, and sanitized sheet pan, then top with sliced bananas. Crumble the remaining half of the cake mix and butter mixture over the top of the bananas.
5. Bake for 20 minutes or until golden brown. Cover and keep refrigerated until ready to serve.



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