



## Slow Cooker 5-Ingredient Banana Foster Pudding

### Description

#### Ingredients

4 ripe bananas, sliced  
1/2 cup brown sugar  
1/4 cup unsalted butter, melted  
1 teaspoon vanilla extract  
1 teaspoon ground cinnamon

#### Directions

1. Grease the inside of your slow cooker with a bit of butter or cooking spray.
2. In a large bowl, combine the sliced bananas, brown sugar, melted butter, vanilla extract, and ground cinnamon. Mix until the bananas are well coated.
3. Pour the banana mixture into the prepared slow cooker, spreading it out evenly.
4. Cover and cook on low for 2-3 hours, or until the bananas are soft and the sauce is thickened.
5. Once cooked, give the pudding a gentle stir and serve warm.

#### Variations & Tips

For a richer flavor, you can add a splash of dark rum or banana liqueur to the mixture before cooking. If you prefer a bit of texture, stir in a handful of chopped nuts or raisins. For a dairy-free version, substitute the butter with coconut oil. You can also serve this pudding over slices of pound cake or waffles for an extra special treat.

#### Category

1. Crockpot Recipes

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