

HAWAIIAN FUDGE SAUCE

Frozen Banana Dessert with Black Walnut Florentines and White Chocolate with Hawaiian Ginger Fudge Sauce (WCGFS)

Ingredients:

- 1 dozen black walnut Florentines (recipe below)
- 6 frozen apple bananas
- 12 tablespoons WCGFS
- 1 ounce black walnut meat, not chopped, for garnish

Freeze apple bananas (or other high flavor bananas) at least a day before serving. Refrigerate the WCGFS for several hours before serving.

Make Florentines:

- $\frac{1}{2}$ cup plus 2 tablespoons unsalted butter
- $\frac{1}{2}$ cup plus 2 tablespoons sugar
- 7 teaspoons WCGFS
- 3 tablespoons heavy whipping cream
- 2 cups black walnuts roughly chopped, or to preference
- $\frac{1}{2}$ cup rolled oats
- 2 $\frac{1}{4}$ cups chocolate chips (or equivalent amount of baking chocolate of your choice)

Heat oven to 375° F.

Melt butter and sugar in saucepan, adding WCGFS and cream as mixture becomes liquid, and then bring to a boil. Add black walnuts and oats, and continue to cook at a boil for 4 to 5 minutes, until mixture starts to thicken noticeably. Remove from heat and cool to room temperature. Using 2 $\frac{1}{2}$ inch ring molds, canning seals or other containment rings liberally coated with non-stick baking spray, form 12 2 $\frac{1}{2}$ inch cookies, on a baking sheet lined with parchment using about 2 tablespoons of batter for each and leaving the rings in place during the baking. Bake for 14 minutes. After cookies are baked, melt the chocolate. Dip cool cookies into chocolate (bottoms only for classic Florentines, or just dip to coat half of each cookie).

To finish the plate:

Put one tablespoon of WCGFS on each of 6 dessert plates. Put two of the Florentines on each plate. Slice on still-frozen banana into bite-size pieces and arrange on WCGFS and Florentines. By the time all six plates are prepared; the WCGFS will loosen a little but still be cold. Now, drizzle on tablespoon of the WCGFS over each plate. Garnish with black walnuts and serve immediately.

