



Banana Caramel Roulade

Introduction

Whisk away into sweet indulgence with our **Banana Caramel Roulade**, a delightful dessert that combines the softest sponge cake, fresh banana slices, and a rich, luscious caramel drizzle. This treat is perfect for any occasion, bringing together the warmth of home baking and the elegance of presentation. Gather your ingredients and get ready to create a heavenly blend of flavors that will leave your guests craving more!

Ingredients

For the sponge:

4 large eggs, separated

3/4 cup granulated sugar

1 cup all-purpose flour

1 tsp baking powder

1/4 tsp salt

2 ripe bananas, mashed

1 tsp vanilla extract

For the filling:

1 cup heavy whipping cream

1/4 cup powdered sugar

1 tsp vanilla extract

2 ripe bananas, sliced

For the caramel sauce:

1 cup brown sugar

1/2 cup heavy cream

4 tbsp unsalted butter

1 tsp vanilla extract

Pinch of salt

For garnish:

Crushed graham crackers

Banana slices

Powdered sugar

Prep Time

30 minutes

Cook Time, Total Time, Yield

Cook Time: 15 minutes

Total Time: 45 minutes

Servings: 10 slices

Get ready to immerse yourself in the luscious world of our Banana Caramel Roulade, bringing flavors that dance on your palate and satisfy your dessert cravings. The steps to create this sweet delight are straightforward, so gather your ingredients and taste the magic of perfectly combined elements in every slice!



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Detailed Directions and Instructions

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