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Baked Banana Bliss

- 4 Tbsp butter
- 6 Firm bananas
- 4 Ounces cream cheese, softened
- 4 Tbsp sugar
- 1 Tsp cinnamon
- 1 Cup heavy cream
- Whipped cream for garnish (optional)

Melt butter. Slice bananas lengthwise. Sauté quickly over high heat. Place 1/2 of bananas in buttered 8 x 8-inch dish. Beat cream cheese with sugar and cinnamon. Spread 1/2 of mixture over banana. Top with remaining bananas and spread with remaining cheese mix. Pour cream over top; bake in 375 degrees oven for 20 minutes. Serve cool garnished with whipped cream or warm over vanilla ice cream.

Makes 9 Servings