

Homemade Banana Jam



Have you ever got yourself stuck with lots of ripe bananas? Somehow this happen to me more often that I expect therefor I have to find a way to use the bananas up, otherwise they end up in a trash which I always feel bad.

So here is a very simple recipe to bust the flavor of banana.

Ingredients:

2 ripe bananas

$\frac{1}{4}$ cup sugar

$\frac{1}{4}$ cup water

1 tablespoon lemon juice

$\frac{1}{2}$ teaspoon cinnamon





Method:

Cut the banana into approximately $\frac{1}{2}$ inch size.

In a small pan place all the ingredients except for the crescent and turn the stove to medium low heat.

Stir occasionally until the banana mix is slightly thick, cook for about 6 minutes.

Remove from heat. Serve warm or cold.



Now you can use the banana jam to top ice cream, spread on a toast, on pancakes...anyway you like.

You can use this simple homemade banana jam to fill crescent rolls, like in this recipe.

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a colorful day!***