

Low-Point Curry-Crusted Bananas

Ingredients:

- 2 1/2 cups corn flakes, crushed
- 6 Tbs butter, melted (Land O Lakes Light)
- 3 bananas
- 1 tsp. curry powder
- Cooking spray

Melt butter in a small saucepan and add curry. Mix well and remove from heat. Peel bananas and cut in half, widthwise, and then slice each half lengthwise, leaving 4 pieces per banana. Crush corn flakes and place in bowl. Roll bananas in butter mixture and then roll in corn flakes, coating well. Place bananas on a baking sheet sprayed with cooking spray and place in the oven at 400 degrees for 10 minutes. Let cool slightly and enjoy!

Total servings - 12

Serving size - 1

Points per serving - 1.3

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

***"Your imagination is your preview of life's coming attractions."
- Albert Einstein***