



## Banana Caramel Custards

**Yield 6 servings**

### Ingredients

- 3 eggs
- 2 ripe bananas
- 1 13- to 14-oz can coconut milk
- Hot water, as needed
- 20 pitted dates
- Pinch of salt

### Instructions

1. Preheat oven to 350.
2. Crack eggs into a blender. Add bananas and coconut milk. Blend until smooth.
3. Place six 8-oz ramekins or mason jars in a large baking dish.
4. Pour custard into ramekins or jars, distributing it evenly.
5. Place the baking dish in the oven, then pour hot water into the pan 1-inch deep surrounding the ramekins or jars. Be careful not to splash water into the custards.
6. Bake for 45 minutes. Allow to cool in the water bath before refrigerating. Refrigerate for at least 1 hour before serving.
7. While the custards are cooking, add the pitted dates to a food processor or blender. Blend on low until still just slightly chunky. Add a pinch of salt.
8. Stream in hot water while the blender is on until a paste forms, scraping the sides occasionally to ensure a smooth texture.
9. Once custards are completely cool, spread three tablespoons of the Date Caramel on top of each custard.