

Banana Split Sundae

Show: Aug. 28th

Ingredients: 1 Serving

1/2 Banana, split lengthwise
2 ounces Coffee Ice Cream
2 ounces Chocolate Chocolate Chip Ice Cream
2 ounces Vanilla Ice Cream
2 ounces Chocolate Sauce
1 to 2 ounces Caramel Sauce
1/4 cup Candied Nuts (Walnuts or Pecans)
2 tablespoons Whipped Cream
1 tablespoon Shaved Chocolate Curls

Procedure:

Place the banana upright in a parfait glass. Spoon one scoop (usually a medium scoop is about 2 ounces) of ice cream in glass and pour 1/3 of chocolate and 1/3 of caramel sauces, and a few nuts on top.

Place second scoop on top covering again with both sauces and nuts, follow with the last scoop, sauces and nuts topping with the whipped cream and shaved chocolate curls.

For added decadence pour a splash of Cream de Cacao liqueur on top. Enjoy!

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