

Blue Ash Banana Split



The difference in this banana split is sautéing the bananas.

Serves 4

1/4c pecans, chopped	4 scoops Graeter's Vanilla Bean ice cream
1T butter	1/4c hot fudge sauce, warm
4 bananas, peeled, halved lengthwise	1/4c caramel sauce, warm
1T sugar	1c whipped cream

Melt butter in large skillet over medium~low heat. Add bananas, sprinkle with sugar and sauté 1 minute on each side, until just golden.

Transfer bananas to 4 shallow dessert bowls and top with 1 scoop of ice cream, warmed hot fudge, warmed caramel sauce and whipped cream. Garnish with chopped pecans.

Enjoy!