



Banana Split Pie



1/8th of pie: 123 calories, 2.5g total fat (1g sat. fat), 80mg sodium, 28g carbs, 4.5g fiber, 13.5g sugars, 6g protein

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Prep: 15 minutes

Freeze: 4 hours

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Ingredients

- 1 pint light vanilla ice cream with about 300 calories per pint, softened
- 1 1/2 cups sliced strawberries
- 1 pint light chocolate ice cream with about 300 calories per pint, softened
- 2 bananas, sliced
- 2 tbsp. light chocolate syrup
- 1 tbsp. crushed dry-roasted peanuts
- 8 maraschino cherries

Directions

Scoop vanilla ice cream into a large pie pan, and spread into an even layer. Evenly top with strawberry slices, pressing lightly to adhere.

Scoop chocolate ice cream into the pie pan, and spread into an even layer.

Evenly top with banana, and drizzle with chocolate syrup. Sprinkle with nuts, and top with cherries.

Freeze until firm, at least 4 hours.

Let sit at room temperature for 5 minutes before slicing.

MAKES 8 SERVINGS

HG FYI: A previous version of this recipe may have called for slightly different ingredients, but we've given it an upgrade! Nutritional info may vary accordingly.

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