

BANANA SPLIT PIE

Serving Size:

8 servings

Time:

30 minutes

Difficulty:

Easy

INGREDIENTS

- 1 - 9 inch graham wafer pie crust. Homemade or purchased.
- 2 – 3 bananas sliced
- 1 Tablespoon lemon juice
- 1 cup sliced strawberries, fresh or frozen
- 1 pint vanilla or strawberry ice cream, softened
- 1 1/2 cups frozen whipped topping, thawed
- Chocolate Sauce
- Peanuts (optional)
- Maraschino Cherries (optional)

DIRECTIONS

1. Slice bananas and sprinkle with lemon juice, stirring to coat. Arrange sliced bananas on bottom of pie crust.
2. Spoon ice cream over bananas and spread evenly.
3. Slice strawberries. Arrange sliced strawberries over ice cream layer.
4. Spread whipped topping over top of the strawberries.
5. Drizzle with chocolate sauce and top with peanuts and maraschino cherries if desired,
6. Freeze. THEN cover with plastic wrap if making several hours or days ahead.
7. Remove from freezer 20 minutes before serving,
8. If desired serve with more chocolate sauce.

Recipe from <http://www.myretrorecipes.com/>

Social links: <https://linktr.ee/myretrorecipes>