



Comforting and classic with a contemporary twist on a traditional favorite, the banana pudding pie. Our deep fried cheesecake XANGOS® is hugged by caramelized bananas and topped with banana creme anglaise, caramel sauce, vanilla ice cream and vanilla cookie wafers.

Ingredients

XANGOS®

banana crème anglaise

caramel sauce

caramelized banana

cherry

cinnamon sugar

ice cream

vanilla wafers

Directions

step 1

Fry thawed XANGOS until golden brown (about 4 minutes).

step 2

Allow at least 30 seconds to cool, then coat in cinnamon sugar.

step 3

Cut XANGOS on the bias and place in sundae bowl.

step 4

Add caramelized bananas and vanilla ice cream.

step 5

Drizzle with banana creme anglaise and caramel sauce.

step 6

Top with cherry and enjoy!