

Something to do in school holidays

Banana split bake

Ingredients

- 6 large bananas, peeled, halved lengthways
- 30g butter, chopped
- 2 tablespoons brown sugar
- 1.25 litres vanilla ice-cream
- 1/4 cup roasted salted peanuts, roughly chopped

- *Chocolate sauce*

- 120g dark chocolate, chopped
- 1 cup of thickened cream

1. Preheat oven to **220°C/200°C fan-forced**.
2. Place bananas, cut side-up, in a 3cm-deep, 19cm x 30cm (base) baking tray.
3. Place butter and sugar in a saucepan over medium heat.
4. Cook, stirring, for 3 minutes or until melted and smooth.
5. Pour over bananas. Bake for 12 to 15 minutes or until golden. Set aside to cool for 5 minutes.
6. Meanwhile, make sauce Place chocolate and cream in a saucepan over medium-low heat.
7. Cook, stirring with a metal spoon, for 3 to 4 minutes or until melted and smooth
8. Top banana mixture with scoops of ice-cream.
9. Drizzle with chocolate sauce. Sprinkle with peanuts.
10. Serve.



