

## Culinary Challenge 4

Fort Meade High School

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### Frozen Banana Split Pie

4 ounces semisweet chocolate

$\frac{1}{4}$  cup butter

$\frac{1}{3}$  cup granulated sugar

5 ounces evaporated milk

1 prepared chocolate cookie crumb crust

1 pint each: chocolate, vanilla, & strawberry ice cream

3 bananas, divided

$\frac{1}{2}$  cup plus 2 tablespoons chopped walnuts, divided

1 cup heavy cream

2 tablespoons confectioners' sugar

maraschino cherries with stems

1. In a medium saucepan over low heat, melt chocolate and butter; add sugar. Gradually add milk. Simmer, stirring frequently until thickened.
2. Place chocolate ice cream in the refrigerator to soften slightly, about 15 minutes. Peel and thinly slice 2 bananas. Arrange banana slices in the prepared piecrust.
3. Spoon softened chocolate ice cream evenly over banana layer; top with  $\frac{1}{3}$  cup chocolate sauce. Freeze until firm, about 1 hour.
4. Place strawberry ice cream in refrigerator to soften slightly, about 15 minutes. Spread strawberry ice cream on top of chocolate layer; sprinkle with  $\frac{1}{2}$  cup walnuts. Freeze until firm, about 1 hour.
5. Place vanilla ice cream in refrigerator to soften, about 15 minutes. Spread vanilla ice cream on top of walnuts; pour  $\frac{1}{3}$  cup chocolate sauce over top. Freeze until firm, about 4 hours or overnight.
6. Reheat remaining chocolate sauce until warm; drizzle on top of pie.
7. In a medium bowl, using an electric mixer set on high speed, beat whipped cream until stiff peaks form. Peel and slice remaining banana; dip in remaining walnuts. Garnish pie with whipped cream, banana and cherries.