

Banana split recipe

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Banana split recipe

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A classic naughty dish, that's sure to be one of your new favourites. Swap traditional ice-cream for a dairy-free coconut version, and grill your banana so that the ice-cream melts on top. Voila! A quick and simple self-saucing dessert with a twist.

Ingredients (serves 2)

- 2 bananas, sliced lengthways
- 1 tbsp coconut sugar
- 2 scoops chocolate coconut milk ice-cream
- 2 tsp desiccated coconut

Method

Heat the grill on high. Slice the bananas lengthways, leaving the skins on and lay onto a baking tray, skin side down.

Sprinkle the banana with the coconut sugar.

Grill for 8 to 10 minutes until the sugar caramelises on top.

Serve with coconut milk ice-cream, top with coconut and devour.

Recipe & photography by: [The Fit Foodie.](#)

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