

SMILEY CINNAMON-BANANA SPLIT MADE WITH GOLDFISH® GIANT GRAHAMS CINNAMON BAKED WITH WHOLE GRAIN



Total Time
15 MIN.

Serving & Size
SERVING (SEE INSTRUCTIONS)


Difficulty
EASY

Make ice cream more exciting by adding a few Goldfish® Grahams to top it off!

Yields
1

Nutrition Facts	
Serving Size	SERVING (SEE INSTRUCTIONS)
Amount Per Serving	
Calories 433	
	% Daily Value
Total Fat 15.1g	23%
Saturated Fat 7.6g	38%
Cholesterol 42mg	14%
Sodium 233mg	10%
Total Carbohydrate 71.3g	24%
Dietary Fiber 5g	20%
Protein 5.4g	11%
Vitamin A 9%	Vitamin C 37%
Calcium 18%	Iron 14%

INGREDIENTS	WEIGHT	MEASURE
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banana, medium, peeled, sliced	4 oz.	1/2 ea.
vanilla ice cream, scoop(s), 3 ounces each	3 oz.	1 ea.
sweetened whipped cream	2 oz.	2 tbsp.
caramel topping, warmed		1 tsp.
colored sprinkles		1/2 tsp.
 Pepperidge Farm® Giant Goldfish® Grahams Made with Whole Grain Cinnamon , 0.9 ounce		1 pkg.
strawberries, sliced	2 oz.	1/4 cups
blueberries	2 oz.	1/4 cups
maraschino cherry, individual cherry		1 ea.

INSTRUCTIONS

To assemble sundae:

- Sprinkle 1/2 the blueberries & strawberries onto the bottom of a sundae dish.
- Using a #12 scoop, portion 3 ounces of desired ice cream on top of the berries.
- Place sliced bananas half way around ice cream.
- Top ice cream with whipped cream.
- Drizzle with caramel sauce.
- Garnish with sprinkles.
- Add cherry and Pepperidge Farm® Goldfish® Giant Grahams Cinnamon Baked with Whole Grain

Serve immediately.