



## Banana Crème de la Crème Bowl

Featuring  
**Chef Pierre®**  
Crème de la Cream  
Banana Pie



A creamy banana filling made with real bananas and whipped cream paired with peanut butter hummus and finished with granola, chocolate chips and peanuts.

54% of consumers consider the flavor of a dessert as one of their top three factors when ordering a dessert.

Source: Datassential dessert keynote, 2021



### Banana Crème de la Crème Bowl

Featuring  
**Chef Pierre®**  
Crème de la Cream  
Banana Pie

#### Ingredients Yield: 1 serving

4 oz. scoop or (#8 disher)	#9296 Chef Pierre® Crème de la Cream Banana Pie
1/2	Banana
1 1/2 tsp	Light brown sugar
1 tsp	Butter
3 Tbsp	Peanut butter hummus
1 Tbsp	Granola with oats
10	Chocolate chips
8	Honey-roasted peanuts

#### Assembly

- 1 Cut 5 (1/4 inch thick) slices crosswise from banana. Slice remaining banana in half lengthwise.
- 2 Sprinkle 5 crosswise slices evenly with brown sugar, melt butter in small nonstick pan over medium high heat, add banana slices; sauté until golden, turning once, about 2 minutes.
- 3 Spread hummus on serving dish.
- 4 Place scoop of pie over hummus off to one side.
- 5 Arrange fresh banana then caramelized banana slices over hummus next to scoop.
- 6 Sprinkle granola, chocolate chips, and peanuts over bananas and hummus.

Over  
**1 IN 5**  
consumers (21%)  
Love Banana  
Cream Pie.  
Proprietary MenuVision  
study, 2019

Banana Cream Pie  
has grown  
**16%**  
on dessert menus  
over the past 4 years  
Datassential MenuTrends, 2021

Explore more recipes and tools to help boost pie sales all year.

[SaraLeeFrozenBakery.com/SeasonalFavorites](http://SaraLeeFrozenBakery.com/SeasonalFavorites)