
Grilled Banana Splits

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Servings: 4

4 unpeeled bananas

melted butter

sugar

4 ounces semisweet chocolate, chopped

ice cream (for topping)

whipped cream (for topping)

sprinkles (for topping)

4 maraschino cherries (for topping)

Cut a piece off the curved side of four unpeeled bananas so that they'll sit level. Make a deep slit down the center of each banana.

Open the slits and brush the inside of each banana with melted butter. Sprinkle each banana with some sugar and one ounce of the semisweet chocolate.

Wrap the bananas in foil.

Grill over high heat until the chocolate melts, about 6 to 8 minutes.

Open the peels and top the bananas with ice cream, whipped cream, sprinkles and a cherry.

Dessert

Per Serving (excluding unknown items): 135 Calories; 8g Fat (49.7% calories from fat); 1g Protein; 18g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 3mg Sodium. Exchanges: 1 1/2 Fat; 1 Other Carbohydrates.