# Banana Split Tart <br> Paula Macri - Gattuso's Bella Cocina 

Scripp's Treasure Coast Newspapers

1 box refrigerated pie crust, softened according to package directions
1/2 cup semisweet chocolate chips, melted
2 containers (6 ounce ea) banana creme yogurt
2 small bananas, sliced
1 can (21 ounce) strawberry pie filling
1 cup fresh strawberries, sliced

Preheat the oven to 375 degrees
Unroll one pie crust flat in the center of a large ungreased cookie sheet. Place the second crust over the top of the first crust, matching the edges and pressing to seal together.

With a rolling pin, roll out to fourteen inches round. Prick the crust with a fork.

Bake for 20 to 25 minutes or until the crust is golden brown. Remove from the oven and let cool completely, approximately 30 minutes.

Spread 1/4 cup of the melted chocolate chips evenly over the crust. Then spread the yogurt over the chcoolate chips.

Arrange the slices of banana over the yogurt and spread the pie filling over the top. Arrange the sliced strawberries over the pie filling and drizzle the top with the remaining melted chocolate chips.

Cut into wedges and store in the refrigerator.

Per Serving (excluding unknown items): 1624 Calories; 83g Fat (43.9\% calories from fat); 15 g Protein; 223g Carbohydrate; 14g Dietary Fiber; 40mg Cholesterol; 813mg Sodium. Exchanges: 7 Grain(Starch); 4 1/2 Fruit; 16 1/2
Fat; 3 1/2 Other Carbohydrates.

## Desserts

| Calories (kcal): | 1624 | Vitamin $\mathbf{B 6}$ (mg): | 1.4 mg |
| :---: | :---: | :---: | :---: |
| \% Calories from Fat: | 43.9\% | Vitamin B12 (mcg): | Omcg |
| \% Calories from Carbohydrates: | 52.6\% | Thiamin $\mathrm{B1}$ (mg): | . 1 mg |
| \% Calories from Protein: | 3.5\% | Riboflavin $\mathbf{B 2}$ (mg): | . 3 mg |
| Total Fat (g): | 83g | Folacin (mcg): | 74 mcg |
| Saturated Fat (g): | 39g | Niacin (mg): | 2 mg |
| Monounsaturated Fat (g): | 8 g | Caffeine (mg): | 52 mg |
| Polyunsaturated Fat (g): | 1 g | Alcohol (kcal): | ก ก\% |
| Cholesterol (mg): | 40 mg |  |  |
| Carbohydrate (g): | 223 g | Food Exchanges |  |
| Dietary Fiber (g): | 14 g | Grain (Starch): | 7 |
| Protein (g): | 15 g | Lean Meat: | 0 |
| Sodium (mg): | 813 mg | Vegetable: | 0 |
| Potassium (mg): | 1486 mg | Fruit: | 4 1/2 |
| Calcium (mg): | 62 mg | Non-Fat Milk: | 0 |
| Iron (mg): | 4 mg | Fat: | 16 1/2 |
| Zinc (mg): | 2 mg | Other Carbohydrates: | 3 1/2 |
| Vitamin C (mg): | 105 mg |  |  |
| Vitamin A (i.u.): | 407IU |  |  |
| Vitamin A (r.e.): | 41RE |  |  |

## Nutrition Facts

| Amount Per Serving |  |
| :--- | ---: |
| Calories 1624 | Calories from Fat: 714 |
|  | \% Daily Values* |
| Total Fat 83g | $127 \%$ |
| Saturated Fat 39 g | $197 \%$ |
| Cholesterol 40mg | $13 \%$ |
| Sodium $\quad 813 \mathrm{mg}$ | $34 \%$ |
| Total Carbohydrates $\quad 223 \mathrm{~g}$ | $74 \%$ |
| $\quad$ Dietary Fiber 14g | $56 \%$ |
| Protein 15g |  |
| Vitamin A |  |
| Vitamin C | $8 \%$ |
| Calcium | $175 \%$ |
| Iron | $6 \%$ |

* Percent Daily Values are based on a 2000 calorie diet.

