

Strawberry Banana Foster Parfait

Serves: 6-8

Prep Time: 20 min

Cook Time: 25-30 min

Difficulty: 

Ingredients

- 6 bananas peeled, cut in 1/2" slices
- 1 cup fresh strawberries de-stemmed, washed, cut in 1/2" slices
- 8-10 lady fingers
- 1 cup vanilla pudding
- 8 oz. tub non-dairy whipped topping
- 1/4 cup orange liqueur (optional)
- 1 tsp. ground cinnamon
- 1/4 cup brown sugar
- 1 stick butter



Directions

1. Melt butter and brown sugar on medium heat.
2. Add strawberries and bananas and sauté until coated and sugar begins to caramelize to a golden brown.
3. Remove and cool in pan or refrigerator for 15-20 minutes.
4. In your VacuWare FreshContainer,[™] line the sides with lady fingers.
5. Place vanilla pudding inside the ring of lady fingers and add cooled bananas and strawberries.
6. Top with non-diary whipped topping. Sprinkle with cinnamon to garnish.
7. Seal & chill until ready to serve.

Tip: For extra flavor, pour orange liqueur over lady fingers before adding pudding.