



When that craving of something sweet strikes, Indulge in my chocolate & raisin banana split that has the perfect balance between sweet, crunch and goodness.

Ingredients

1 banana

Grated chocolate (as much as you prefer)

2 tablespoons of raisins (or dried currants)

3 tablespoons of roasted and skinned ground nuts (or peacans or pistachio nuts)

Vanilla Yoghurt



Method

Spread a thick layer of your yoghurt in a bowl.

Peel your banana and slice it longitudinally. Place it in top of the thick yoghurt layer.

Sprinkle your raisins and ground nuts on top of the second layer of yoghurt. Then add a final layer of yoghurt to cover the raisins and the nuts. You do not have to completely cover them.

Grate your chocolate over the entire dessert (as much as you prefer) then serve. If you are having a hard time grating the chocolate, put it in the freezer for a few minutes then after it is from, begin grating it.



SERVE WITH: On its own and with lots of love 🙂

This recipe was brought to you by Kaluhi's Kitchen from: http://www.kaluhiskitchen.com/chocolate-raisin-banana-split-delite/