

Banana Split Torte

Ingredients:

- 8 - 2"x2" lite Graham Cracker Squares
- 1 box sugar free vanilla or banana cream pudding
- 2 cups skim milk
- 2 bananas
- 2-3 cups fat free Cool Whip
- 2 tbs. Lite Chocolate Syrup
- ¼ cup chopped walnuts

Directions:

1. Place whole graham crackers in bottom of 8x8 pan.
2. Prepare pudding according to pkg. directions using the skim milk. Spread pudding over graham crackers.
3. Allow pudding to set for approximately 1 hour in fridge.
4. Slice the bananas and lay on top of pudding.
5. Top with cool whip.
6. Drizzle chocolate syrup over the top.
7. Sprinkle with nuts. Refrigerate until ready to serve.

1492 calories, 240 carbs, 43g fat, 28g protein, 975mg sodium, 124g sugar