

BANANA & BROWN SUGAR RIPPLE with ROASTED PECANS

Preheat oven to 375 to roast pecans.

Toss 1/3 c. pecan halves in 1 tsp. superfine sugar and scatter over a baking sheet. Roast 4-5 minutes, or until golden. Remove from oven and let cool and coarsely chop.

Spoon 1 lb. plus 10 oz. good quality Greek-style yogurt into a large bowl. Sprinkle 3 Tbsp. dark brown sugar evenly over top and let stand for 5 minutes or until sugar begins to melt, and then fold it very lightly into the yogurt to create a rippled effect.

Peel and slice 3 ripe bananas, then divide between four pretty dessert glasses. Carefully spoon the yogurt over the bananas, taking care to retain the rippled effect. Top with a scattering of the roasted pecans and serve immediately.

Courtesy of Linda L. Voyles, Broker/Associate with Suzanne Cook & Co