



## Grilled Banana Parfait with Butterfinger Pieces

*Approx. Servings/Yield:* Serves 6 (2 parfaits each call)

*Prep/Cook Time:* 20 minutes

### *Ingredients:*

1 loaf	SARA LEE Large Pound Cake #7529
to taste	ACH DURKEE Cinnamon Maple Sprinkle #38937
3 c.	KOZY SHACK Butterscotch Pudding #3900
12 ea.	Banana, peeled and sliced
1 lb.	NESTLE Butterfinger Pieces #28000 03000
1 qt.	Whipped Cream

### *Directions:*

- Slice the pound cake into 1/2" slices.
- Heat the grill. Place cinnamon maple sprinkle in a bowl for tossing the sliced banana later.
- Place pound cake slices on grill to make grill markings. Let cool.
- Diced grilled pound cake into 1/2" pieces.
- Whip cream and keep cold.
- To assemble, layer the ingredients in a clear glass, starting with the pudding. Then add the pound cake, then 1/2 of one banana, sliced and tossed in the cinnamon maple mix, then the whipped cream. Lastly, add the NESTLE Butterfinger pieces. Repeat the process.
- Note: the Butterfinger pieces should always be the last layer.