

# My Banana Cream Pie



SERVES 6

## Ingredients

### Crumble

- 1 cup rolled oats
- 1 tsp cinnamon
- 1 cup coconut
- 1 tsp sesame seeds
- 1 tsp chia seeds

### Caramel

- 1 cup mixed nuts
- 1 cup rice malt syrup
- 1 tsp salt

### Banana cream

- 1 cup Chobani Greek yoghurt
- 2 bananas

## Instructions

*Preheat oven to 180 degrees Celsius. In a bowl mix together crumble ingredients and set aside.*

*Place 1 banana in a food processor and blend until smooth. Then scoop into a bowl and mix in yoghurt, set aside.*

*Place nuts in the oven on some baking paper and roast for 10 minutes. Be careful they don't burn. Then place nuts in processor until coarse or just chop roughly. In a small saucepan on medium heat add rice malt syrup and salt and let it liquefy. Then add in the nuts and stir.*

*Time to assemble!*

*Place nut mixture at the bottom, then layer with banana cream and top it with the crumble – dress with sliced banana and sprinkle with cinnamon*

