



Banana Split Pie



1/8th of pie: 123 calories, 2.5g total fat (1g sat. fat), 80mg sodium, 28g carbs, 4.5g fiber, 13.5g sugars, 6g protein

[Click for WW Points® value*](#)

Prep: 15 minutes

Freeze: 4 hours



More: [Dessert Recipes](#), [Four or More Servings](#), [Gluten-Free](#)

Ingredients

- 1 pint light vanilla ice cream with about 300 calories per pint, softened
- 1 1/2 cups sliced strawberries
- 1 pint light chocolate ice cream with about 300 calories per pint, softened
- 2 bananas, sliced
- 2 tbsp. light chocolate syrup
- 1 tbsp. crushed dry-roasted peanuts
- 8 maraschino cherries

Directions

Scoop vanilla ice cream into a large pie pan, and spread into an even layer. Evenly top with strawberry slices, pressing lightly to adhere.

Scoop chocolate ice cream into the pie pan, and spread into an even layer.

Evenly top with banana, and drizzle with chocolate syrup. Sprinkle with nuts, and top with cherries.

Freeze until firm, at least 4 hours.

Let sit at room temperature for 5 minutes before slicing.

MAKES 8 SERVINGS

HG FYI: A previous version of this recipe may have called for slightly different ingredients, but we've given it an upgrade! Nutritional info may vary accordingly.

We may receive affiliate compensation from some of these links. Prices and availability are subject to change.

We may have received free samples of food, which in no way influences whether these products are reviewed favorably, unfavorably, mentioned with indifference, or mentioned at all. Click for more about our [editorial](#) and [advertising](#) policies. *The WW Points® values for these products and/or recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by WW International, Inc., the owner of the Points® trademark.

Questions on the WW Points® values listed? [Click here.](#)

Hungry Girl provides general information about food and lifestyle. This information and any linked materials are not intended and should not be construed as medical advice, nor is the information a substitute for professional medical expertise or treatment. [Click here](#) for more information.