



# ShopRite



## KIDZ COOK

### Recipe of the Week!

**TAKE ONE HOME AND TRY IT YOURSELF!**

#### Banana Caramel Trifle

(Serves 6)

##### Ingredients

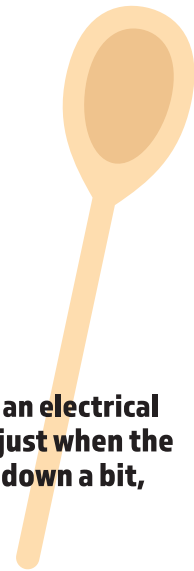
- 2 bananas
- 1 jar caramel sauce
- $\frac{3}{4}$  cup chilled whipping cream
- 1 tablespoon of powdered sugar
- Make homemade vanilla pudding or store bought pre-made will work too

##### GRAHAM CRACKER CRUMBLE:

- $1\frac{1}{2}$  cups graham cracker crumbs  
about 10 full sized crackers
- $\frac{3}{4}$  cup butter
- 1 tablespoon sugar

##### Instructions

1. Chill the mixing bowl, then add  $\frac{3}{4}$  cup of the chilled whipping cream and use an electrical mixer to combine it with 1 Tablespoon of powdered sugar. Stop whipping just when the cream forms peaks when you remove the beaters from it. They can droop down a bit, but not lose their shape.
2. Melt  $\frac{1}{3}$  cup butter using microwave (be sure to use oven mitts for safety).
3. Crush graham crackers in a mixing bowl using the back of a spoon and add melted butter and 1 Tablespoon of sugar.
5. Slice 2 bananas.
6. Begin layering into a trifle bowl or 6 small clear cups in layers of: mixture of graham crackers,  $\frac{1}{4}$  cup pudding, mixture of graham crackers, 1 dollup of whipped cream, sliced bananas and 1 tablespoon caramel.



Enjoy!

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