

This spring dessert can be made in a Bundt pan or a shaped cake pan. It is so tasty! You'll be surprised. It holds for quite a long time out of the freezer. The dessert in the picture had been on the plate for over an hour! The recipe can be easily cut in half.



Serves 12

Banana Raspberry Dessert

32 oz. frozen raspberries
2 c. almonds, slivered or
roughly chopped
10-12 ripe bananas



Puree or thoroughly mash bananas and swirl raspberries into puree.

Place half of the almonds on the bottom of a 9 x 13 pan. (Or you may use a tube pan or shaped cake pan.) Top with banana raspberry mixture. Top with remaining nuts.

Cover with plastic wrap and freeze overnight. If making in a shaped pan, to serve, turn upside down and run under hot water briefly until dessert releases.