

OREO Cheesecake-Banana Split Bites

Make a dessert your friends will remember for your next pool party! These bite size banana splits won't melt - and the delicious flavors will be a hit!



Prep Time 30 min **Total Time** 30 min Makes 18 servings.

Ingredients

- 4 oz. brick cream cheese, softened
- 2 Tbsp. brown sugar
- 1 cup thawed frozen whipped topping
- 18 OREO Cookies
- 1 large banana, cut diagonally into 18 slices
- 4 tsp. chocolate syrup
- 2 tsp. multi-colored sprinkles
- 18 maraschino cherries

Preparation

Mix cream cheese and sugar in medium bowl until blended. Stir in whipped topping. Spoon into pastry bag fitted with star tip.

Place cookies in single layer on parchment-covered baking sheet; top with bananas.

Pipe cream cheese mixture onto bananas; top with remaining ingredients.

Tips

Make Ahead

The cream cheese mixture can be prepared ahead of time. Refrigerate up to 1 week before using as directed.

Substitute

Substitute strawberry or caramel syrup for the chocolate syrup.

Variation

Prepare using Neufchatel cheese and frozen light whipped topping.

Nutrition Information per Serving: 110 Calories, 5g Total Fat, 2.5g Saturated Fat, 0g *Trans* Fat, 5mg Cholesterol, 80mg Sodium, 16g Total Carbohydrate, 0g Dietary Fiber, 11g Total Sugars, 1g Protein