

BANOFFEE DIP

SERVES: 25

PREP TIME: 00:20

TOTAL TIME: 00:20

INGREDIENTS

1 c. heavy cream

4 tbsp. powdered sugar

2 tsp. vanilla extract

16 oz. cream cheese, softened

½ c. dulce de leche

Pinch Kosher salt

2 ripe bananas, diced

½ c. toffee bits

Dark chocolate bar, for serving

NILLA Wafers

DIRECTIONS

1. In a large bowl, beat heavy cream, powdered sugar, and vanilla until soft peaks form, 5 minutes.
2. In another bowl, beat cream cheese, dulce de leche, and salt until well combined.
3. Assembly: Pour cream cheese mixture into a serving bowl, add cream cheese mixture and top with bananas. Sprinkle on toffee bits. Top with whipped cream, then using a microplane, cover with a layer dark of chocolate shavings. Serve with NILLA Wafers.