

Banana Pudding Cups w/ Cinnamon Sugar Chips



Ingredients

- 1 bag Stacy's® Cinnamon Sugar Pita Chips
- 2 cups plain Greek yogurt
- 5 whole bananas, divided
- 1 oz honey
- 2 tsp vanilla extract
- 1 cup whipped cream

How to make it

1. Divide the bananas, setting two aside for slices and adding the remaining three to a bowl to mash.
2. Set aside 4 small glasses of ramekins. In a large bowl, combine the Greek yogurt, mashed bananas, honey and vanilla in a bowl and mix until smooth. Some banana chunks are fine!
3. In your ramekin or glass, place a spoonful of some of your yogurt banana “pudding” on the bottom.
4. Next, layer broken up Stacy’s® Cinnamon Sugar Pita Chips and banana slices on top. Spoon a generous amount of “pudding” on top and repeat steps until the glasses are full.
5. Place the glasses in the fridge and allow to sit for 1-2 hours or overnight! This allows for all the flavors to combine and for the cinnamon sugar pita to get soft. Once ready to serve, top the banana puddings with freshly whipped cream, more broken up cinnamon sugar pita chips, banana slices, and a sprinkle of cinnamon. Enjoy!

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	0 min (+ 1-2 hr standing time)	15 min	6-8

Made with



Stacy's® Cinnamon Sugar Pita Chips