



# Banana Cream Caramel Trifle

## INGREDIENTS

3 cups Hy-Vee granulated sugar, divided  
⅔ cup Hy-Vee all-purpose flour  
1 tsp Hy-Vee salt, divided  
5 cups Hy-Vee whole milk  
8 Hy-Vee large egg yolks  
2 tbsp Hy-Vee salted butter, plus ½ cup, chopped, divided  
2 tsp Hy-Vee vanilla extract  
2 ¾ cups Hy-Vee heavy whipping cream, divided  
1 ½ (8.8-oz.) pkg. Lotus Biscoff cookies  
½ cup Hy-Vee powdered sugar  
4 ripe bananas, sliced

## PREPARATION

- 1** For custard, whisk together 1½ cups granulated sugar, flour, and ¾ tsp. salt in a large saucepan. Gradually whisk in milk. Whisk in egg yolks. Bring to a boil, stirring constantly. Reduce heat to medium-low heat. Cook and stir 3 minutes. Remove from heat. Stir in 2 tablespoons butter and vanilla until butter is melted. Transfer to a large bowl. Place plastic wrap on surface to cover; cool completely at room temperature.
- 2** For caramel sauce, heat and stir remaining 1½ cups granulated sugar in a medium saucepan over medium heat 4 to 5 minutes or until sugar turns a deep amber. Remove from heat and carefully stir in remaining ½ cup chopped butter until melted. Gradually stir in ¾ cup heavy cream until combined; stir in remaining ¼ teaspoon salt. Return to heat and simmer 1 minute. Remove from heat and cool to room temperature.
- 3** Place cookies in food processor. Cover and process until finely ground; set aside.
- 4** Beat remaining 2 cups heavy cream and powdered sugar in large bowl with an electric mixer on high until soft peaks form (tips curl).
- 5** To assemble, reserve 2 tablespoon cookie crumbs and 2 tablespoon caramel sauce for garnish. Place 1½ cups cookie crumbs in bottom of a 3½-quart trifle dish. Layer with half each custard, bananas, caramel sauce and whipped cream. Repeat layers with remaining cookie crumbs, custard, bananas, caramel sauce and whipped cream. Chill 1 hour. Drizzle with reserved caramel sauce and sprinkle with reserved cookie crumbs before serving.

## NUTRITION FACTS

Calories: 400  
Total Fat: 21g  
Saturated Fat: 12g  
Trans Fat: .5g  
Cholesterol: 115mg

Sodium: 230mg  
Carbohydrates: 50g  
Fiber: 0g  
Sugar: 39g  
Protein: 5g