

Vegan Fully-Loaded Banana Split

Ingredients (for 1 large split):


Base:

- 1 ripe banana (peeled, sliced lengthwise)

Nice Cream Scoops (or store-bought vegan ice cream):

- 1 scoop chocolate (vegan)
- 1 scoop strawberry (vegan)
- 1 scoop vanilla (vegan)

Toppings:

- 1/4 cup fresh strawberries, sliced
- 1/4 cup pineapple chunks
- 1/4 cup blueberries
- 2 tbsp chopped walnuts or pecans
- 2 tbsp vegan chocolate chips or drizzle of melted vegan chocolate
- 2 tbsp shredded coconut (optional)
- Vegan whipped cream (like coconut whip)
- Maraschino cherry or fresh cherry for the top 

Optional Extras for Fancy Flair:

- A drizzle of peanut butter or almond butter
 - Crushed pretzels for a salty crunch
 - Sprinkle of cinnamon or cacao nibs
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Directions:

1. Prepare Banana Base

- Slice the banana lengthwise and place both halves in a long shallow dish (banana split dish or small tray).

2. Add Scoops

- Place one scoop each of chocolate, strawberry, and vanilla vegan ice cream between the banana halves.

3. Layer Toppings

- Scatter sliced strawberries, pineapple, and blueberries over and around the scoops.
- Sprinkle with chopped nuts and shredded coconut.

4. Add Drizzles

- Melt vegan chocolate chips (with a little coconut oil if needed) and drizzle over the whole split.
- Optional: add a swirl of peanut butter or almond butter for richness.

5. Finish with Whipped Cream & Cherry

- Top with generous dollops of vegan whipped cream.
- Crown with a maraschino cherry (or fresh cherry for a healthier twist).

✨ Result: A **rainbow, fully-loaded vegan banana split** that feels classic yet fresh, indulgent yet plant-powered.