



## Banana Cream Caramel Torte in OREO<sup>®</sup> Nut Crust

### Ingredients:

#### Crust:

2 <sup>3</sup> / <sub>4</sub>	cups	OREO Base Cake
1	cup	Chopped Walnuts
1/2	cup	Unsalted Butter, softened

#### Filling:

2 <sup>1</sup> / <sub>4</sub>	cups	Whipping Cream
3/4	cup	JELL-O Vanilla Instant Pudding
1 <sup>1</sup> / <sub>2</sub>	qt.	Prepared Whipped Topping
4	ea.	Large Bananas, cut into 1/4-inch slices
2/3	cup	Caramel Topping
2	cups	OREO Pieces-Medium

#### Ganache:

6	squares	Semi-Sweet Chocolate
1/2	cup	Whipping Cream

### Directions:

#### Crust:

1. Mix base cake, nuts and butter.
2. Press 1 cup firmly onto bottom and 1-inch up side of spring form pan.
3. Bake at 350° in standard oven for 12 min.
4. Cool.

#### Filling:

1. Pour whipping cream into large bowl. Add dry pudding mix. Beat with wire whisk until well blended. Gently fold in whipped topping.
2. Slice 2 bananas evenly over each crust; drizzle each with 1/3 cup of caramel topping.
3. Spread 4 cups filling evenly over caramel layer; sprinkle evenly with 2 cups of the OREO Pieces.
4. Repeat layers of bananas, caramel, and filling. (Filling will come to top of pan.)



Ganache:

1. Microwave chocolate in large microwaveable bowl on HIGH 1 1/2 min. or until almost melted; stir until completely melted.
2. Cool slightly. Stir in whipping cream with wire whisk until well blended.
3. Spread 1-cup ganache evenly over torte.
4. Refrigerate 8 hours or overnight. Before serving, garnish torte with dollops of additional whipped topping and mint sprigs, if desired.

Optional: Drizzle caramel sauce on the plate before plating.

Tortes can be prepared up to 2 days in advance. Store, covered in the refrigerator until ready to serve.