

# Curious George

BACK TO THE JUNGLE

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## Frozen Banana Recipe

ALL NEW MOVIE,  
JUNE 23 ON DVD  
& HD DIGITAL

### Directions:

1. Insert ice pop stick into the cut end of each banana. Place on a wax paper-covered baking sheet, and freeze about 2 hours.
2. Remove and spread peanut butter on each banana. Place the peanut butter-covered bananas back in the freezer for 30 to 45 minutes.
3. Melt the chocolate in double boiler over simmering water, stirring frequently and scraping down the sides with a rubber spatula.
4. Dip each frozen banana in the melted chocolate, spooning the chocolate over the banana to cover it completely. Roll in chopped peanuts and place on the wax paper covered baking sheet; freeze 1 hour until the chocolate is firm.



### Ingredients:

- 4 bananas, halved
- 1/3 cup peanut butter
- 1 (8 ounce) semisweet baking chocolate
- 1/2 cup roasted peanuts, chopped
- 8 ice pop sticks

Recipe courtesy of Kelsey on [allrecipes.com](http://allrecipes.com)

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## Banana Bread Recipe

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### Directions:

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.
2. In a large bowl, combine flour, baking soda and salt. In a separate bowl, cream together butter and brown sugar. Stir in eggs and mashed bananas until well blended. Stir banana mixture into flour mixture; stir just to moisten. Pour batter into prepared loaf pan.
3. Bake in preheated oven for 60 to 65 minutes, until a toothpick inserted into center of the loaf comes out clean. Let bread cool in pan for 10 minutes, then turn out onto a wire rack.



### Ingredients:

- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup butter
- 3/4 cup brown sugar
- 2 eggs, beaten
- 2 1/3 cups mashed bananas

Recipe courtesy of Shelly Albeluhn on [allrecipes.com](http://allrecipes.com)

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## Banana Split Mini-Pies Recipe

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### Directions:

1. Preheat oven's broiler to 450 degrees F. Chill a mixing bowl, beaters from mixer, and cream in the freezer for 10 minutes. Arrange pie crusts on a baking sheet.
2. Cook pie crusts until browned and toasty, 2 to 4 minutes. Remove crusts to cool.
3. Beat cream in the chilled bowl using beaters until cream thickens. Add sugar and vanilla extract; beat until stiff peaks form. Transfer whipped cream to a piping bag; refrigerate.
4. Beat cream cheese in bowl using a mixer until smooth. Fold topping into cream cheese until mixed. Spoon mix into pastry bag. Pipe cream cheese filling into graham cracker crust until 1/2 full.
5. Layer banana slices over cream cheese filling. Spread pineapple over banana layer. Spoon cherry pie filling over pineapple layer. Pipe whipped cream over cherry pie filling layer. Top each pie with pecans and chocolate syrup. Refrigerate until chilled, at least 30 minutes.

### Ingredients:

- 2 cups heavy whipping cream
- 18 prepared mini graham cracker pie crusts
- 3/4 cup confectioners' sugar
- 2 tablespoons vanilla extract
- 1 (8 ounce) package cream cheese, at room temperature
- 1 (8 ounce) thawed frozen whipped topping
- 5 bananas, sliced, or more to taste
- 2 (15 ounce) cans crushed pineapple, drained
- 1 (16 ounce) can tart cherry pie filling
- 1/2 cup chopped pecans
- 6 tablespoons chocolate syrup, or to taste



Recipe courtesy of Runett on [allrecipes.com](http://allrecipes.com)