

Delicious - From
N.C.

Banana Split Cake

Crust -

2 c graham cracker crumbs (buy them as crumbs)

OR can use Keebler pecan sandies (whole package) - crush same as for Grahams

1 stick butter - melted - enough to make it moist and to press well into baking dish

2 TB sugar

1 tsp cinnamon

Stir all ingredients well and press firmly into a 9x12 (not too large) baking pan - set aside - do not bake.

Filling - I always make the filling 1 1/2 times

Mix w/mixer the following:

2 C powdered sugar

2 sticks melted butter

1 tsp vanilla

2 eggs

2 pkg Philadelphia Cream Cheese - knead in pkg to soften

1/4 - 1/2 c cold milk - just enough to keep it from being too thin

1 lrg pkg vanilla pudding (not instant) - dry powder from package

Other Filling Layers - use these ingredients as outlined - no need to increase

5 bananas - Slice about 5 bananas and layer over filling. (Bananas should cover most of the filling)

2 C crushed pineapple - DRAIN WELL

Pour pineapple over bananas - cover well. This will prevent bananas from turning brown.

(Drizzle a little caramel topping over this layer)

1 Lrg container Cool Whip

Cover entire dessert with cool whip - Refrigerate over night - or as long as possible so it will set up.

Serving:

Caramel Sauce - Drizzle caramel sauce on serving plate. Place slice of dessert on plate.

Chopped pecans - Sprinkle pecans over dessert. You can put them on top overnight if you are taking this somewhere

Marachino Cherries:

Place a cherry *drain well) on top. Do not put cherries on top until ready to serve.

Enjoy!