

Banana Split Cake

April 20, 2023

Ingredients

For the Crust

- 2 cups graham cracker crumbs
- 1/2 cup unsalted butter, melted

For the Cream Cheese Layer

- 12oz cream cheese, room temperature
- 1/4 cup granulated sugar
- 13 1/2oz whipped topping thawed, use 8oz for the cream cheese layer reserve the rest for the topping

For the Fruit & Topping

- 5 bananas sliced
- 22oz can crushed pineapple, drained well
- 16oz strawberries, hulled and sliced
- chocolate syrup
- Maraschino cherries
- 1/2 cup chopped walnuts

Instructions

1. Grease a 9x13 inch baking dish; set aside.
2. In a medium bowl, mix the graham cracker crumbs and melted butter with a fork, stirring until all the crumbs are evenly moistened. Dump the crumbs into the prepared pan and press into an even layer. Refrigerate while you prepare the next layer.
3. In a medium bowl, mix together the cream cheese and sugar on medium speed until light and fluffy, about 3 minutes. Using a rubber spatula, fold in Cool Whip until thoroughly combined. Spread the cream cheese mixture on top of the graham cracker crust.
4. Arrange the banana slices in a single layer on top of the cream cheese filling, top with an even layer of crushed pineapple, and then an even layer of sliced strawberries.
5. Cover with the remaining Cool Whip, smoothing the top. Sprinkle with chopped peanuts or walnuts, then drizzle with chocolate syrup and top with maraschino cherries. Refrigerate for at least 4 hours, or overnight. Leftovers can be stored, covered, in the refrigerator for up to 4 days.

