

BANANA SPLIT CAKE

LAYER 1:

2 CUPS GRAHAM CRACKER CRUMBS

1 STICK BUTTER, MELTED

1/8 CUP SUGAR

PRESS INTO A 9X13 INCH PAN, FREEZE 10 MINUTES.

LAYER 2:

2-8 OZ. PACKS CREAM CHEESE (ROOM TEMP.) 1/2 CUP GRANULATED SUGAR

BEAT WELL, SPREAD OVER CRUST.

LAYER 3:

1 20 OZ. CAN CRUSHED PINEAPPLE, DRAINED

LAYER 4:

3 - 4 RIPE BANANAS, SLICED

LAYER 5:

2-3.4 OZ. INSTANT VANILLA PUDDINGS

2 CUPS MILK

WHISK TOGETHER AND SET ASIDE UNTIL SET (ABOUT 5 MIN.) THEN FOLD IN

1 -8 OZ. CARTON COOL WHIP TOPPING

LAYER 6:

1-8 OZ. CARTON COOL WHIP TOPPING TOPPINGS:

1 C. CHOPPED PECANS OR ALMONDS, SLICED MARASCHINO CHERRIES, SLICED BANANAS, HOT FUDGE, CHOCOLATE SYRUP, MINI CHOCOLATE CHIPS.

IF TOPPING WITH SLICED BANANAS, DON'T SLICE THEM UNTIL READY TO SERVE OR THEY WILL TURN UNLESS YOU TOSS THEM IN LEMON JUICE.

CHILL WELL.