

Banana Spice Icebox Cake

Musselmans.com/recipes
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*18 cinnamon graham
crackers, broken in half*
*1 package (8 ounce) cream
cheese, softened*
*3/4 cup Musselman's Apple
Butter*
*1 package (2.3 ounce)
vanilla pudding dry mix*
*1 tub (8 ounce) frozen
whipped topping, thawed*
*6 medium bananas (ripe but
still firm), sliced*
caramel sauce (for garnish)

Line a deep 9x9-inch baking pan with parchment paper.

Place the graham cracker squares across the bottom of the pan (overlapping to cover, if necessary).

In a bowl, beat together the cream cheese, apple butter and vanilla pudding. Mix until smooth. Fold in the whipped topping using a spatula, until the mixture is combined.

Spread one-third of the cream cheese mixture over the graham crackers. Top with two sliced bananas.

Add another layer of graham crackers, another one-third of the cream cheese mixture and another two bananas. Repeat for a third time.

Chill at least two hours or overnight.

Serve topped with a caramel sauce drizzle.

Per Serving (excluding unknown items): 810 Calories; 81g Fat (88.5% calories from fat); 18g Protein; 6g Carbohydrate; 0g Dietary Fiber; 255mg Cholesterol; 686mg Sodium. Exchanges: 2 1/2 Lean Meat; 15 Fat.