

Banana Split Cake II

Wendy Moore

Apple Pie and Sisterhood; Favorite Recipes From Tri Kappa

*1 stick butter, melted
2 cups graham crackers,
crushed
2 tablespoons sugar
2 eggs
2 cups powdered sugar
1 stick butter, melted
1 can crushed pineapple
6 bananas
1 large carton Cool Whip
cherries (for garnish)
nuts (for garnish)*

For the crust: In a bowl, mix the melted butter, graham crackers and sugar. Press into the bottom of a 12x9-inch pan.

For the filling: In a bowl, mix the eggs, powdered sugar and softened butter. Beat until fluffy, 10 to 15 minutes. Pour into the crust.

Spread the pineapple over the top.

Layer the bananas on top of the pineapple.

Spread the Cool Whip over the top of the pie.

Garnish the top with cherries and nuts.

Keep refrigerated.

Per Serving (excluding unknown items): 5607 Calories; 245g Fat (38.3% calories from fat); 55g Protein; 833g Carbohydrate; 32g Dietary Fiber; 921mg Cholesterol; 4888mg Sodium. Exchanges: 23 1/2 Grain(Starch); 1 1/2 Lean Meat; 13 Fruit; 47 Fat; 18 Other Carbohydrates.