

Banana Split Cake

Jillian Thomas

Port St Lucie Elementary Family Recipe Book

FIRST LAYER

3 cups graham cracker crumbs

1 stick butter, melted

SECOND LAYER

1 pound confectioner's sugar

2 eggs

2 sticks butter

1 teaspoon vanilla

THIRD LAYER

5 to 6 bananas, sliced

FOURTH LAYER

2 large cans crushed pineapple, drained

FIFTH LAYER

1 large container Cool Whip

nuts (for garnish)

cherries (for garnish)

chocolate syrup (for garnish)

First layer: In a bowl, mix the cracker crumbs and melted butter. Press into the bottom of a 13x9-inch pan.

Second layer: In a bowl, mix the confectioner's sugar, eggs, butter and vanilla. Beat with a mixer on HIGH. Pour over the crumbs in the pan.

Third layer: Spread the bananas over the bottom of the pan.

Fourth layer: Spread the pineapple over the bananas.

Fifth layer: Spread the Cool Whip to cover the pineapple.

Garnish the top with nuts, cherries and chocolate syrup.

Chill for three hours.

Per Serving (excluding unknown items): 6275 Calories; 315g Fat (43.9% calories from fat); 41g Protein; 864g Carbohydrate; 25g Dietary Fiber; 1169mg Cholesterol; 4490mg Sodium. Exchanges: 12 1/2 Grain(Starch); 1 1/2 Lean Meat; 14 Fruit; 61 Fat; 30 1/2 Other Carbohydrates.