

Banana Split Cake III

Mrs Charles f Hartman

St Timothy's - Hale Schools - Raleigh, NC - 1976

*1 cup margarine, softened
and divided
1 1/2 cups graham cracker
crumbs
1 teaspoon vanilla extract
1 can (20 ounce) crushed
pineapple, drained
2 cups powdered sugar
2 eggs
3 or 4 bananas, sliced
1/2 cup chopped pecans
1 carton (9 ounce) Cool
Whip Lite®*

In a bowl, melt 1/2 cup of the margarine and add to the graham cracker crumbs. Mix well. Pat the crumbs into a 9x13-inch pan.

In a bowl, combine the sugar, eggs, 1/2 cup of softened margarine and vanilla. Beat until smooth and creamy. Spread over the graham cracker crust.

Add a layer of banana slices and pineapple. Spread the Cool Whip over the fruit evenly. Sprinkle with nuts.

Refrigerate until set.

Per Serving (excluding unknown items): 4134 Calories; 247g Fat (52.4% calories from fat); 33g Protein; 474g Carbohydrate; 18g Dietary Fiber; 424mg Cholesterol; 3046mg Sodium. Exchanges: 7 Grain(Starch); 2 Lean Meat; 8 Fruit; 47 1/2 Fat; 16 Other Carbohydrates.