Banana Split Cake

- 1 small bottle maraschino cherries
- 4-5 bananas
- 3 sticks margarine or butter
- 2 cups graham cracker crumbs or vanilla wafers
- 2 eggs
- 2 cups powdered sugar
- 1 #2 can + 1 small can crushed pineapple
- 1 large cool whip
- 1 small package almonds

In a bowl, mix one stick margarine and cracker crumbs. Place in bottom odf a 13x9x2-inch pan.

In mixer, combine eggs, sugar, two sticks of margarine; beat no less than 15 minutes.

Spread mixture evenly over crust.

Cover mixture with bananas.

Spread pineapple over top. Cover with cool whip. Sprinkle nuts on surface.

Refrigerate overnight if possible.

Per Serving (excluding unknown items): 4950 Calories; 361g Fat (63.5% calories from fat); 46g Protein; 421g Carbohydrate; 21g Dietary Fiber; 1169mg Cholesterol; 3094mg Sodium. Exchanges: 2 Grain(Starch); 5 Lean Meat; 5 Fruit; 68 1/2 Fat; 21 Other Carbohydrates.