

Banana Split Cake

Ingredients:

2 cups Graham Cracker crumbs
¾ cup white Sugar
¼ lb Butter, melted
2 (8 oz) packages Cream Cheese
1½ cups confectioners' Sugar
4 Bananas, sliced
1 (15 oz) can crushed Pineapple, drained
1 (16 oz) container frozen whipped Topping, thawed
1 (16 oz) jar Maraschino Cherries, drained
12 oz crushed Peanuts

Directions:

Combine Graham cracker crumbs, white sugar, and melted butter in a large bowl; mix well.

Press into a 9x13" cake pan; refrigerate until chilled, about 30 minutes.

Beat together cream cheese and confectioners' sugar in the large bowl until smooth; spread over chilled Graham cracker crust.

Layer sliced bananas and crushed pineapple over cream cheese mixture; cover with whipped topping.

Top with cherries and chopped nuts.

Refrigerate for at least 1 hour and serve chilled.