



BANANA SPLIT CAKE

- 2 1/2 Cups Graham Crackers Crumbs (16 cookies or 64 small squares)
 - 1 1/2 Cups of Powdered Sugar
 - 3/4 Cup Butter, Melted (1 1/2 stick)
 - 1/2 Cup Butter, Soften (1 stick)
 - 1 Tablespoon Hot Water
 - 1 Teaspoon Vanilla
 - 2 Cups Sliced Bananas (About 3 or 4 bananas)
 - 1 Can (20 ounces) Crushed Pineapple, **Well Drained.**
- Use Pineapple canned in "Juice" (and not in Syrup).***
- 4 Cups of Thawed Cool Whip Dessert Topping (about 12-16 ounces).
 - 1/2 Cup Sliced Strawberries
 - * Maraschino Cherries
 - 1/2 Cup of Chopped Pecans
 - * Chocolate Syrup (Ice Cream topping, Optional)
 - 1 Baking pan, about 13x9x2 inches



Break up graham crackers into 2.5 cups of crumbs.
Mix crumbs with the melted butter.
Press mixture firmly into an un-greased baking pan.
(Hint: before continuing, put pan in freezer to harden crust).

Beat powdered-sugar, soften butter, hot water and vanilla into a small mixer bowl on high-speed until light & fluffy. About 1 minute.

Carefully spread over crumb mixture.
Next, arrange sliced bananas on top.

Spoon in **well-drained** pineapple over the bananas (NOTE: If not well-drained, then dessert will be very soggy when served).

Spread dessert topping over pineapple.
Placed sliced Strawberries into topping.
Cover and chill for at least 3 hours.

Before serving top with cherries and pecans.
Pour designs using chocolate syrup topping (optional).

