



SaskAbilities



Stay at  
Home Tea

# Banana Split Cake

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## INGREDIENTS:

½ cup melted butter  
2 cups graham cracker crumbs  
2 eggs  
2 cups icing sugar  
¾ cups soft butter  
1 teaspoon vanilla  
19 ounce can crushed pineapple  
4 medium sliced thick bananas  
8 ounces frozen cool whip  
Maraschino cherries  
Chocolate sauce  
Walnuts

Mix melted butter and crumbs. Press into 13 x 9 inch pan. Beat eggs 4 minutes. Add icing sugar, vanilla, ¾ cup soft butter. Beat 5 minutes more. Spread over first layer. Chill 30 minutes. Put a layer of drained pineapple, layer of bananas, cover with whipped topping. Sprinkle with nuts and maraschino cherries. Dribble with chocolate sauce. Chill overnight. Serve chilled.



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