



NO-BAKE BANANA SPLIT CAKE

INGREDIENTS

1 (8 oz.) container Cool Whip non-dairy whipped topping {or homemade whipped cream}
1 (10 oz.) jar maraschino cherries, drained & patted dry with a paper towel

pinch salt
4 bananas
1/3 c. chopped pecans
2 c. confectioners' sugar
1 (20 oz.) can crushed pineapple, well drained

INSTRUCTIONS

Melt 1/2 cup butter (1 stick) and blend in graham cracker crumbs with a fork until evenly moistened. Press into the bottom of a 9x13" pan. With an electric mixer, blend remaining 1/2 cup (1 stick) butter with cream cheese, confectioners' sugar, and salt. beat 3 to 4 minutes until fluffy. Spread mixture over graham cracker crumbs. Slice bananas and arrange evenly over cream cheese mixture; top with crushed pineapple. Spread Cool Whip on top of pineapple; sprinkle with chopped pecans and place cherries on top. Cover and refrigerate at least 2 to 3 hours, or overnight, before serving.

 **Counterpart**
DREW LINN
CSO & PARTNER

