

Banana Split Cake

This week's recipe comes from the cookbook produced by the Ladies Outreach for Christ (WMU) of Rodgers Park Baptist Church in Kannapolis, NC. It was submitted by Kimberly Campbell and found on page 65.

- 2 cups graham cracker crumbs
- 2 sticks margarine
- 2 cups powdered sugar
- 2 eggs
- 1 tsp vanilla
- 1 medium can pineapple, crushed
- 3 - 4 large bananas
- 1 large carton Cool Whip
- 1 cup pecans, chopped
- 1 small jar maraschino cherries, chopped

Mix 1 stick melted margarine with graham cracker crumbs. Press into 13" x 9" pan.

Beat powdered sugar, 1 stick softened margarine and vanilla for exactly 1 minute. Add eggs and continue to beat for 5 minutes. Pour over graham cracker crust.

Slice bananas in halves and place on sugar mixture. (Dip bananas in lemon juice to keep them from turning dark.) Drain pineapple and spread over bananas.

Mix together cherries, nuts and Cool Whip and spread over cake. Chill for 4 hours. If desired, cherries and nuts may be spread on top of Cool Whip instead of mixing together.

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