

SouthernStyle Banana Split Cake

Savannah · 28/09/2024

**Prep Time**

2 hrs

Difficult

Medium

Servings

12

Description

This banana split cake is so delicious This recipe belonged to my grandma and requires no cooking

Ingredients

- - 2 cups graham cracker crumbs - $\frac{3}{4}$ cup white sugar - $\frac{1}{4}$ pound butter
- melted - 2 (8 ounce) packages cream cheese - 1 $\frac{1}{2}$ cups confectioners' sugar - 4 bananas
- sliced - 1 (15 ounce) can crushed pineapple
- drained - 1 (16 ounce) container frozen whipped topping
- thawed - 1 (16 ounce) jar maraschino cherries
- drained - 12 ounces crushed peanuts

Instructions

1. Combine graham cracker crumbs
2. white sugar
3. and melted butter in a large bowl; mix well. Press into a 9x13-inch cake pan; refrigerate until chilled
4. 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.