

## Banana Split Cake

Serves 18



### Ingredients

- 2 cups of graham wafer crumbs
  - ½ cup of butter- melted
  - 2 cups of powdered sugar
  - 1 cup of butter-softened
  - 2 eggs
  - ¼ tsp of vanilla
- Topping
- 6 bananas halved lengthwise, lay cut side down
  - 2-3 cups of pineapple diced or crushed
  - 5 cups of strawberries
  - 2 cups of whipped cream
  - 1 cup of almonds and walnuts
  - 1 cup of strawberries halved
  - 3-4 bananas- sliced
  - 1 large can of crushed pineapple-driained well
  - 1 box of frozen strawberries
  - 1-2 cups of whipped cream
  - ¾ cups of almonds

### Directions

- ℥ Combine wafer crumbs and melted butter in a 9" x 12" or 13" baking pan.
- ℥ Mix crumbs and melted butter with a fork. Press firmly into bottom of pan.
- ℥ Chill in freezer - at least 15 minutes - while preparing the filling
- ℥ Beat powdered sugar, butter, eggs and vanillawith electric mixer for 20 minutes - a very important step. Spread evenly over chilled cookie crust.
- ℥ Layer the toppings over the Buttercream filling in the following below.
- ℥ Refrigerate for at least 3 hours or overnight before serving

NOTE: This is a cake that requires no cooking. Please be advised, however, that it contains raw eggs.

### Nutrients (approximately)

430 Calories per serving,  
Fat 27.4g, Saturated Fat 15.4g, Cholesterol 72mg, Sodium 176.6mg,  
Carb. 47.5g, Fiber 3.6g, Sugars 32.1g, Protein 3.3g

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