

BANANA SPLIT DESSERT

Makes One Dozen Dessert Jars or One 9x12 Pan

INGREDIENTS

- 2 cups Graham Cracker Crumbs
- 6 tbsp Melted Butter (divided 4 & 2)
- 1 8oz Cream Cheese
- 1 lb Confectioners Sugar
- 3 tsp Milk
- 1 tsp Vanilla Extract
- 2 Bananas (sliced)
- 1 20oz Can of Crushed Pineapple (drained)
- 12 oz Whipped Topping
- 12 Strawberries (sliced)
- 1 cup Pecans (chopped)
- 1 dozen 8oz glass jars or 1 9x12 pan

INSTRUCTIONS

The Crust

1. In a large mixing bowl combine graham cracker crumbs and 4tbsp of melted butter and mix well. Set aside.

The Filling

1. In a large mixing bowl combine 1tbsp melted butter, cream cheese, confectioners sugar, milk, and vanilla. Stir until mixture is smooth and creamy. You may have to add more milk if the consistency is too thick

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BANANA SPLIT DESSERT CONTINUED

INSTRUCTIONS CONTINUED

Assemble Dessert Jars

1. Add one heaping spoonful of graham cracker crust mixture to each jar.
2. Next place sliced bananas in each jar on top of the crust. (I used approximately 5 slices per jar.)
3. Add a large spoonful of the filling mixture on top of the bananas. (I used a gravy spoon to easily fill my jars)
4. Add the crushed pineapple on top of the filling. (I added a spoonful to each jar and then went back and added a little extra to use up all of the pineapples that I had.)
5. Layer sliced strawberries on top of the pineapple. (I used approximately one large strawberry per jar)
6. Top with whipped topping and sprinkle with chopped pecans

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