

Banana Split Cake

1 ½ cups of Graham Cracker crumbs
1 cup of sugar, divided
1/3 cup of melted Parkay margarine
2 (8 ounce) packages of Philadelphia Cream Cheese, softened
1 (20 ounce) can of crushed pineapple, drained
6 medium Bananas
2 cups of whole milk, cold
2 small packages of instant Vanilla pudding
2 cups of thawed Cool Whip topping, divided
1 cup of chopped Pecans

Mix graham cracker crumbs, ¼ cup of the sugar and melted butter, press firmly into the bottom of a 9 X13 inch pan. Freeze for 10 minutes.

Beat cream cheese and remaining ¾ cup sugar with electric mixer on medium speed until well blended. Spread carefully over crust, top with pineapple. Slice 4 of the bananas, arrange over pineapple.

Pour milk into medium bowl. Add dry pudding mixes. Beat with wire whisk 2 minutes or until well blended. Gently stir in 1 cup of the whipped topping and spread over banana layer in pan. Top with remaining 1 cup of the whipped topping, sprinkle with pecans. Refrigerate for 5 hours or overnight. Slice remaining bananas just before serving, arrange over dessert, store leftover dessert in refrigerator.