

# Banana “Splitter” Cake

1 20 oz. can crushed pineapple, drained  
1 16oz. box confectioner’s sugar  
3 sticks of butter, softened  
1 12 oz. container whipped topping

2 banana’s (or3), sliced  
2 eggs  
4C crushed graham crackers  
Chopped nuts for garnish

Prep:

Preheat oven to 350 degrees

Crust: Mix crushed graham crackers and 1 stick of butter. Line bottom and sides of a 13 x 9 inch pan with mixture. Bake crust for 5 to 8 minutes. Let cool.

Beat until fluffy eggs, 2 sticks of butter and confectioner’s sugar. Spread mixture on cooled crust. Add layer of crushed pineapple and layer of sliced bananas. Cover with whipped topping and sprinkle with nuts and crushed graham crackers. Refrigerate 1 hour before serving.

Debbie