Banana Split Trifle

Ingredients:

- 1 box of yellow cake mix or angel food cake mix
- 1 large package of banana pudding mix
- 3 large bananas, thinly sliced
- 1 ½ cups of fresh strawberries, sliced
- 1 $\frac{1}{2}$ 2 cups of fresh pineapple, chopped (or a 6 oz can of crushed pineapple, drained)
- 1 container of Cool Whip, thawed
- 1 jar of diced maraschino cherries
- $\frac{1}{2}$ cup of chopped pecans
- ¼ cup of chocolate syrup

Directions:

- 1. Begin by preparing the cake according to the instructions on the box. Ensure it's completely cooled before proceeding.
- 2. Cut the cooled cake into bite-sized pieces.
- 3. Prepare the banana pudding mix according to the package instructions.
- 4. In a trifle dish or large salad bowl, layer half of the cake pieces on the bottom.
- 5. Top the cake layer with half of the prepared pudding, followed by half of the sliced bananas, strawberries, pineapple, Cool Whip, diced maraschino cherries, chocolate syrup, and chopped pecans.
- 6. Repeat the layering process with the remaining ingredients in the same order.
- 7. Chill the trifle until ready to serve. Note: If desired, you can allow the pudding to set slightly before assembling to let it work its way between the cake pieces before firming up completely.