

# No Bake Banana Split Dessert

Delicious, rich and creamy, I'm sure that you will make this incredible dessert THOUSAND TIME.

I made it for every occasion, birthday parties, family dinners, and many more.

## – INGREDIENTS :

- ✓☐ 4 large bananas, sliced .
- ✓☐ 1 box graham cracker crumbs.
- ✓☐ 1 cup melted butter (1 stick ).
- ✓☐ 1 tbsp softened butter.
- ✓☐ 1 cup softened cream cheese.
- ✓☐ 3 cups powdered sugar.
- ✓☐ 1 1/2 cups heavy whipping cream.
- ✓☐ 1 can crushed pineapple.
- ✓☐ 1 cup walnuts or pecans, chopped.
- ✓☐ 1 tbsp rainbow sprinkles.

**For Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends**

## – INSTRUCTIONS :

- ✓☐ Place graham cracker crumbs in a large bowl, add melted butter, and press gently into a crust in the bottom of the glass dish. Let it chill in refrigerator for 15 minutes.
- ✓☐ Mix cream cheese , 1 tablespoon of softened butter and powdered sugar , blend until creamy .  
To blend the mixture perfectly , use an electric hand mixer.
- ✓☐ Spread the cream cheese mixture over the cooled graham cracker crust.
- ✓☐ Add a layer of sliced bananas and spread pineapple chunks over the bananas .
- ✓☐ Spread cool-whip over pineapple chunks.

✓☐ For topping use chopped pecans and sprinkle the rainbow sprinkles over the surface.

✓☐ Chill for 5 hours .

SERVE IT AND ENJOY !!!