

Banana Split Pie

Ingredients:

1 stick butter, melted
1 box graham cracker crumbs
1 stick butter, softened
2 eggs
2 cups confectioners' sugar
5 bananas, sliced
1 (15 ounce) can crushed pineapple, undrained
1 (16 ounce) container Cool-Whip, thawed
1 (4 ounce) jar maraschino cherries, stemmed
1/2 cup pecans, chopped
Chocolate Syrup, optional

Instructions:

In a 9×13 glass or porcelain dish, combine 1 stick of melted butter and graham cracker crumbs. With a fork, incorporate the butter until the crumbs are coated. Firmly press into a crust in the bottom of the pan.

In a medium bowl, cream together the other stick of softened butter, eggs and confectioners' sugar; beat for 15 minutes. Spread evenly on the graham cracker crust. Layer banana slices evenly on top of butter/sugar mixture; layer pineapple on top of the bananas. Evenly spread the Cool-Whip and garnish with cherries and pecans. Drizzle optional chocolate syrup over the top. Refrigerate at least 2 hours or overnight. Keeps well refrigerated for about a week.

Note: we prefer this without the chocolate syrup