

Banana split cake

- 2 cups graham cracker crumbs
- 1/4 pound or 1 stick melted margarine & butter

FILLING:

- 2 cups powdered sugar, firmly packed
- 1/2 pound margarine or butter or 2 sticks
- 1 teaspoon vanilla extract
- 2 eggs
- 3 or 4 bananas, sliced lengthwise
- 2 cups drained crushed pineapple
- Shredded coconut, about 1 cup, firmly packed (toasted if desired), optional
- Dessert whipped topping, to taste
- Maraschino cherries, with stems (drained well)
- 1/4 cup finely chopped nuts (peanuts or pistachio)

Mix together the graham cracker crumbs and 1 stick melted margarine. Mix thoroughly. Press mixture in the bottom (only) of a 9 by 13-inch pan.

Combine powdered sugar, margarine (2 sticks), vanilla and eggs in a large bowl. Beat together for 10 minutes. Spread filling over cracker crust.

Place bananas on top of filling, then distribute the crushed pineapple. Sprinkle with coconut. Spread the whipped topping over fruit. Garnish with chopped nuts, whole cherries or fresh strawberries. Refrigerate overnight. Keep refrigerated until ready to serve.