



Banana Split Icebox Cake

Recipe found on [Ann's Entitled Life](#)

Prep Time: 45 minutes plus overnight for setting

Cook time: 15 minutes

Ingredients for Crust:

- 1 1/2 cups Graham Cracker Crumbs
- 1/4 cup Sugar
- 1 stick Unsalted Butter, melted

Ingredients for Filling:

- 1 (8oz) package Cream Cheese
- 1 (14oz) can Sweetened Condensed Milk
- 2 small boxes instant Banana Pudding Mix
- 3 cups cold Milk
- 1 tsp Banana Extract
- 3 cups cold Heavy Whipping Cream
- 1/4 cup Confectionery Sugar
- 1 (20oz) can Crushed Pineapple, well drained
- 2- 3 Bananas, peeled, sliced and diced
- 1 small jar Maraschino Cherries, well drained
- 2 TBSP Pecans, chopped

Directions:

- Preheat oven to 350°.
- In a mixing bowl combine Graham cracker crumbs and 1/4 cup sugar
- Add melted butter, mix until combined.
- Press Graham cracker mixture into the bottom of an 8 1/2 x 11 pan.
- Press to flatten well.
- Bake at 350° for 15 minutes, until brown.

- Cool completely on a wire rack (you can speed it along in the refrigerator).
- Line cooled Graham cracker crust with sliced and diced bananas, set aside.
- Beat heavy whipping cream and confectionery sugar together on high speed (you can add a dash of banana extract if you like) until peaks form.
- Set aside whipped cream.
- In a large mixing bowl, beat cream cheese until fluffy.
- Add in sweetened condensed milk, banana pudding mixes, cold milk and banana extract, beat until smooth.
- Fold in by hand 1 cup of the prepared whipped cream to the banana pudding mixture, reserving the rest of the whipped cream for the top layer.
- Spread filling mixture over bananas in Graham cracker crust.
- Top with well drained pineapple.
- Top the filling/pineapple with remaining prepared whipped cream, spreading to cover entire mixture in the pan.
- Top with maraschino cherries and diced pecans.
- Note: you can add drizzled chocolate syrup if you like.
- Refrigerate overnight to allow to fully set.

Makes 1 Banana Split Ice Box Cake, servings for 12