Banana Split Cake

This cake is so succulent!!

Banana Split Cake

1 1/2 cups graham cracker crumbs
1 cup sugar, divided
1/3 cup butter, melted
2 (8 ounce) packages cream cheese, softened
1 (20 ounce) can crushed pineapple, drained (save juice)
5-6 medium bananas
2 cups cold milk
2 packages (4 serving size) Jell-O vanilla instant pudding
1 (8 ounce) carton Cool Whip
1 cup chopped pecans

Mix crumbs, 1/4 cup sugar, and melted butter. Press firmly into bottom of 13 x 9 inch pan. Freeze 10 minutes.

Beat cream cheese and remaining 3/4 cup sugar with electric mixer on medium speed until fluffy. Spread carefully over crust; top with pineapple. Slice the bananas into the reserved pineapple juice (this will keep them from turning brown), drain, and arrange over pineapple.

Pour milk in a medium bowl. Add dry pudding mixes. Beat with a wire whisk 2 minutes, or until thickened. Gently stir in 1 cup of the whipped topping; spread over banana layer in pan. Top with remaining whipped topping; sprinkle with pecans. Refrigerate 5 hours or overnight.

Makes 24 servings. Serve each piece with a drizzle of chocolate syrup and topped with a cherry.