# Banana Split Cake II 

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Cburch of St. Peter Council of Catholic W omen - Mendota, MN (2003)

## Servings: 10

CRUST
2 cups graham cracker crumbs
1/2 cup margarine, melted
FILLING
2 cups powdered sugar
2 eggs
1 cup margarine, softened
4-6 large bananas, peeled and sliced
1 can (20 ounce) crushed pineapple, drained
1 quart fresh (or frozen) strawberries
1 container (14 ounce) whipped
topping
1/2 cup walnuts, chopped

Combine the crumbs and margarine. Press into a $9 \times 13$-inch cake pan. Chill in the freezer for 15 minutes.

In a medium mixing bowl, combine the powdered sugar, eggs and margarine. Beat at medium speed for 20 minutes. Spread the creamed mixture over the chilled crust.

Place the bananas over the cream. Spoon the pineapple on the bananas and place the strawberries on top.

Spread the whipped topping and sprinkle with the nuts.

Refrigerate for three hours or overnight.

Per Serving (excluding unknown items): 760 Calories; 37 g Fat (41.4\% calories from fat); 7 g Protein; 110g Carbohydrate; 8 g Dietary Fiber; 42mg Cholesterol; 441mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 4 1/2 Fruit; 7 Fat; 1 1/2 Other Carbohydrates.

## Desserts

| Calories (kcal): | 760 | Vitamin B6 (mg): | 1.7 mg |
| :---: | :---: | :---: | :---: |
| \% Calories from Fat: | 41.4\% | Vitamin B12 (mcg): | . 2 mcg |
| \% Calories from Carbohydrates: | 54.9\% | Thiamin B1 (mg): | . 2 mg |
| \% Calories from Protein: | 3.7\% | Riboflavin B2 (mg): | . 4 mg |
| Total Fat (g): | 37g | Folacin (mcg): | 67 mcg |
| Saturated Fat (g): | 8 g | Niacin (mg): | 2 mg |
| Monounsaturated Fat (g): | 15 g | Caffeine (mg): | Omg |


| Polyunsaturated Fat (g): | 11 g |
| :---: | :---: |
| Cholesterol (mg): | 42 mg |
| Carbohydrate (g): | 110 g |
| Dietary Fiber (g): | 8 g |
| Protein (g): | 7 g |
| Sodium (mg): | 441 mg |
| Potassium (mg): | 1237 mg |
| Calcium (mg): | 44 mg |
| Iron (mg): | 2 mg |
| Zinc (mg): | 1 mg |
| Vitamin C (mg): | 28 mg |
| Vitamin A (i.u.): | 1581 IU |
| Vitamin A (r.e.): | 317RE |
| Nutrition Facts |  |
| Servings per Recipe: 10 |  |
| Amount Per Serving |  |
| Calories 760 | Calories from Fat: 315 |
|  | \% Daily Values* |
| Total Fat 37 g | 57\% |
| Saturated Fat 8g | 39\% |
| Cholesterol 42mg | 14\% |
| Sodium 441mg | 18\% |
| Total Carbohydrates 110g | 37\% |
| Dietary Fiber 8g | 31\% |
| Protein 7g |  |
| Vitamin A | 32\% |
| Vitamin C | 47\% |
| Calcium | 4\% |
| Iron | 11\% |

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[^0]:    * Percent Daily Values are based on a 2000 calorie diet.

