Pineapple Split Delight

Mary Ann Howe

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1 box (12 ounce) vanilla wafers, crushed
1/2 cup butter, softened
1 package (8 ounce) cream cheese
1/4 cup butter, softened
1 can (16 ounce) crushed pineapple, drained
2 large or 3 small bananas, sliced
2 tablespoons orange or lemon juice
2 packages (3 ounce) instant chocolate pudding mix
3 cups milk
1 pint Cool Whip Lite®, thawed
1/2 cup pecans, coarsely chopped
1 jar (3 ounce) maraschino cherries, drained

Combine the vanilla wafers with 1/2 cup of butter and press into a 9x13-inch pan.

In a bowl, combine the cream cheese with 1/4 cup of butter and one cup of the pineapple. Spread over the wafers.

In a bowl, sprinkle the orange or lemon juice over the bananas. Drain. Place the bananas over the cream cheese layer.

Make the pudding according to directions, except use three cups of milk. Spread the pudding over the bananas.

Top with Cool Whip.

Sprinkle with the remaining pineapple, nuts and cherries.

Refrigerate overnight or at least 5 to 6 hours before serving.

Per Serving (excluding unknown items): 3847 Calories; 299g Fat (68.7% calories from fat); 51g Protein; 255g Carbohydrate; 14g Dietary Fiber; 727mg Cholesterol; 2690mg Sodium. Exchanges: 1/2 Grain(Starch); 3 Lean Meat; 6 Fruit; 3 Non-Fat Milk; 57 Fat; 7 Other Carbohydrates.