

Banana Split Cake



Makes:

24 servings, one piece each

1-1/2 cups HONEY MAID Graham Cracker Crumbs

1 cup sugar, divided

1/3 cup butter, melted

2 pkg. (8 oz. each) PHILADELPHIA Cream Cheese 🍷, softened

1 can (20 oz.) crushed pineapple, drained

6 medium bananas, divided

2 cups cold milk

2 pkg. (4-serving size each) JELL-O Vanilla Flavor Instant Pudding

2 cups thawed COOL WHIP Whipped Topping, divided

1 cup PLANTERS Chopped Pecans

MIX crumbs, 1/4 cup of the sugar and the butter; press firmly onto bottom of 13x9-inch pan. Freeze 10 min.

BEAT cream cheese and remaining 3/4 cup sugar with electric mixer on medium speed until well blended. Spread carefully over crust; top with pineapple. Slice 4 of the bananas; arrange over pineapple.

POUR milk into medium bowl. Add dry pudding mixes. Beat with wire whisk 2 min. or until well blended. Gently stir in 1 cup of the whipped topping; spread over banana layer in pan. Top with remaining 1 cup whipped topping; sprinkle with pecans. Refrigerate 5 hours. Slice remaining 2 bananas just before serving; arrange over dessert. Store any leftover dessert in refrigerator.