Banana Split Cake

- 2 cups graham cracker crumbs
- 3 sticks butter, at room temperature

3 eggs

- 2 cups confectioner's sugar
- 4 bananas
- 1 lg. can crushed pineapple, well drained
- 1 lg. carton Cool Whip
- Chopped pecans (for garnish)
- Maraschino Cherries (for garnish)

Method: Melt 1 stick of butter and mix with graham cracker crumbs. Pat into the bottom of a 9x13 inch pan. Combine remaining butter with eggs and powdered sugar. Beat 10 minutes or a bit more with a mixer, then spread on top of graham cracker crust. Slice bananas and spread on top of filling. Evenly spread pineapple over bananas. Cover with Cool Whip (garnished with cherries and/or pecans, if desired). Cover and refrigerate 24 hours before serving.