Banana Split Dessert

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Ingredients

2 cups graham cracker crumbs (about 10 whole crackers crushed)
1 1/4 Cups Sugar, Divided
1/3 Cup Butter, Melted

2 pkgs. (8 cheese, room temperature
1 Can (20 oz.) crushed Pineapple, drained
1 cup strawberries, sliced thin
4 ripe bananas
2 cups cold Milk
1 Large box Vanilla Pudding
2 cups heavy whipping cream
2 tsp. pure vanilla extract
1/4 cup powdered sugar
1 cup chopped pecans or walnuts

Directions

In a medium sized bowl, mix together graham cracker crumbs, 1/4 cup sugar, and melted butter. Press into the bottom of a 9 x13 inch pan. Set aside.

Beat together remaining sugar and cream cheese until well mixed. Carefully spread over cookie crust. Top with pineapple. Slice bananas and layer over pineapple. Add sliced strawberries over bananas.

In another bowl mix together cold milk and vanilla pudding and set aside. In a large bowl, beat together whipping cream, vanilla and powdered sugar until soft peaks form. Remove 1 cup of whipped cream and mix into pudding. Layer pudding over bananas. Spread remaining whipped cream over pudding and sprinkle with huts. Chill for 5 hours before serving.

NOTE: You can also use 1 carton (8 ounces) Cool Whip, thawed instead of the whipped cream.