

# Banana Split Cheesecake Pie

## Ingredients:

1 pkg (8 oz.) CREAM CHEESE, softened

1 cup COLD MILK

1/2 cup COLD WATER

1 box (3.4 oz.) Jell-O® FRENCH VANILLA INSTANT  
PUDDING & PIE FILLING

1 can (8 oz.) CRUSHED PINEAPPLE, drained well

1 large (or 2 small) BANANA(S)

1 prepared 9-inch GRAHAM CRACKER PIE SHELL

1/4 cup CHOCOLATE SYRUP

1/4 cup CHOPPED PECANS

## Directions.

1. Beat softened cream cheese with an electric mixer until smooth. Add water, milk and Jell-O® and beat until mixture thickens.
2. Drain pineapple. Cut banana(s) and arrange over bottom of pie shell. Drizzle with half of the chocolate syrup and half of the pecans. Spread cream cheese mixture over top. Layer crushed pineapple over filling. Cover and refrigerate 2 hours or until chilled and set.
3. Right before serving, top with remaining syrup and pecans. Garnish with whipped cream and cherries. Slice and serve.

Toppings: WHIPPED CREAM and MARASCHINO CHERRIES

