

## Layered Banana Split Cheesecake - A No-Bake Dessert Favorite

No-Bake Banana Split Cheesecake



**TIME**  
**30 min**

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### INGREDIENTS

For the Crust:

1 1/2 cups graham cracker crumbs

1/4 cup unsalted butter, melted ?

1/4 cup granulated sugar

For the Filling:

2 (8 oz) packages cream cheese, softened

1 (14 oz) can sweetened condensed milk

1/3 cup lemon juice ?

1 tsp vanilla extract

For the Fruit Layers:

3 medium bananas, sliced ?

1 (20 oz) can crushed pineapple, drained ?

1 cup strawberries, diced ?

For the Topping:

1 cup heavy whipping cream

2 tbsp powdered sugar

Chocolate syrup, for drizzling ?

1/4 cup chopped nuts (like walnuts or peanuts)

Maraschino cherries, for garnish ?

### DIRECTIONS

1. **Make the Crust:** In a bowl, mix graham cracker crumbs, melted butter, and sugar. Press the mixture firmly into the bottom of a 9-inch springform pan. Chill for 30 minutes while you prep the filling.
2. **Prepare the Cheesecake Layer:** Beat cream cheese until smooth and fluffy. Add sweetened condensed milk, lemon juice, and vanilla. Beat until well combined and silky. Pour half the mixture over the chilled crust and smooth with a spatula.
3. **Add the Fruit Layers:** Layer with half of the sliced bananas, pineapple, and strawberries. Repeat by pouring the remaining cheesecake mixture on top, then another layer of fruit.
4. **Whip and Top:** In a separate bowl, beat heavy cream with powdered sugar until stiff peaks form. Spread over the fruit layers evenly. Drizzle with chocolate syrup, sprinkle with chopped nuts, and top with maraschino cherries.
5. **Chill and Serve:** Refrigerate for at least 4 hours, or overnight for best results. Slice, serve, and watch it disappear in minutes!

### SWAPS & NOTES

& Swaps Graham Cracker Crust: You can use a store-bought crust for convenience or substitute with vanilla wafers or chocolate cookie crumbs.

Fruit: Fresh strawberries are best, but you can use frozen

(thawed and drained).

Add blueberries or kiwi for a twist.

Dairy-Free Option: Swap cream cheese and condensed milk with plant-based versions and use coconut whipped cream for topping.

## TIPS FOR SUCCESS

Use a springform pan for easy removal and beautiful presentation.

Drain your pineapple well to avoid excess moisture.

Freeze for 20 minutes before slicing for extra-clean edges.

Decorate just before serving if making it a day in advance to keep the toppings fresh.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/layered-banana-split-cheesecake-a-no-bake-dessert-favorite/>