

No-Bake Banana Split Cheesecake - A Cool, Creamy Dessert for Every Occasion

No-Bake Banana Split Cheesecake: A Creamy Classic with a Fruity Twist



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INGREDIENTS

1 $\frac{1}{2}$ cups graham cracker crumbs
1/3 cup granulated sugar
 $\frac{1}{2}$ cup unsalted butter, melted
2 (8 oz) packages cream cheese, softened
1 cup powdered sugar
1 teaspoon vanilla extract
2 cups heavy whipping cream
2 bananas, sliced
1 cup sliced strawberries
 $\frac{1}{2}$ cup crushed pineapple, well-drained
1 cup mini chocolate chips
Whipped cream, for topping
Maraschino cherries, for topping
Chocolate syrup, for drizzling

DIRECTIONS

- Step 1: Make the Crust:** In a mixing bowl, combine graham cracker crumbs, sugar, and melted butter. Mix until fully moistened. Press firmly into the bottom of a 9-inch springform pan. Chill in the refrigerator while you prepare the filling.
- Step 2: Prepare the Filling:** In a large bowl, beat softened cream cheese until smooth. Add powdered sugar and vanilla extract; beat until creamy. In a separate bowl, whip heavy cream until stiff peaks form. Gently fold the whipped cream into the cream cheese mixture until fully incorporated.
- Step 3: Assemble the Layers:** Spread half of the cheesecake filling over the chilled crust. Add a layer of sliced bananas, strawberries, crushed pineapple, and a sprinkle of mini chocolate chips. Top with the remaining cheesecake mixture, spreading evenly.
- Step 4: Chill:** Cover the cheesecake and refrigerate for at least 4 hours, preferably overnight, to allow it to firm up and the flavors to meld.
- Step 5: Final Touches:** Just before serving, top with whipped cream, maraschino cherries, and a generous drizzle of chocolate syrup. For extra texture, you can also sprinkle more chocolate chips or crushed nuts on top.

SWAPS & NOTES

& Variations Crust options: Swap graham crackers with crushed chocolate cookies or shortbread for extra flair.

Fruit: You can also add raspberries or chopped cherries to the

layers for added brightness.

Use a tub of whipped topping (like Cool Whip) as a quick alternative.

Make it in minis: Press crust into small jars or ramekins for

single-serving cheesecakes.

TIPS FOR SUCCESS

Use ripe but firm bananas to prevent browning.

Drain pineapple well to avoid soggy layers.

Smooth the filling evenly to prevent air pockets.

Chill thoroughly - this helps the cheesecake set and makes slicing clean and easy.

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

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