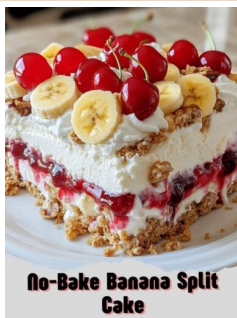


No-Bake Banana Split Cake Recipe: All the Flavors of a Classic Sundae in One Dish

2 cups Graham Cracker Crumbs:



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INGREDIENTS

2 cups Graham Cracker Crumbs: For that classic, sandy base.
1/2 cup Unsalted Butter: Melted to bind the crust.
8 oz Cream Cheese: Make sure it is softened to room temperature for a smooth filling.
1/4 cup Granulated Sugar: To sweeten the base layer.
1 cup Powdered Sugar: For the fluffy texture of the filling.
1 tsp Vanilla Extract: Pure vanilla is always best!
4 Bananas: Sliced into rounds.
20 oz Crushed Pineapple: Be sure to drain this very well (more on that later).
16 oz Strawberries: Sliced into thin rounds or halves.
12 oz Whipped Topping: Like Cool Whip, thawed.
Garnishes: Chocolate syrup, maraschino cherries, and chopped nuts (walnuts or pecans work great).

DIRECTIONS

- 1.** Prepare the Crust: In a medium bowl, mix the graham cracker crumbs and melted butter until it feels like wet sand. Press the mixture firmly into the bottom of a 9x13 inch baking dish. I like to use the bottom of a measuring cup to get a flat, even surface. Place this in the refrigerator to set while you work on the next step.
- 2.** Make the Filling: In a large mixing bowl, beat the softened cream cheese and granulated sugar until smooth. Gradually add the powdered sugar and vanilla extract. Beat until the mixture is light and airy. Spread this evenly over your chilled crust using an offset spatula.
- 3.** Add the Fruit Layers: Now comes the fun part! Layer the sliced bananas directly onto the cream cheese. Follow with the well-drained crushed pineapple, spreading it to the edges. Finally, add a beautiful layer of sliced strawberries.
- 4.** Top and Garnish: Spread the whipped topping over the strawberries, sealing the fruit inside. Drizzle generously with chocolate syrup, sprinkle with nuts, and dot with maraschino cherries for that iconic look.
- 5.** Chill and Serve: Cover with plastic wrap and refrigerate for at least 2 hours. This gives the layers time to "set" so you get clean slices.

SWAPS & NOTES

The Crust: If you want an even deeper chocolate flavor, swap the graham crackers for crushed Oreo cookies.

The Fruit: While bananas, pineapple, and strawberries are the "traditional" trio, feel free to add blueberries for a patriotic twist.

Dairy-Free: You can use a vegan cream cheese and a coconut-based whipped topping if you have dietary restrictions.

The Pineapple Tip: This is the most important note- drain your pineapple thoroughly.

TIPS FOR SUCCESS

Softened Cream Cheese: If your cream cheese is cold, you will end up with lumps.

If you're in a rush, microwave the unwrapped block for 15-20 seconds.

The Banana Barrier: I like to place the bananas directly on the cream cheese layer.

The cream cheese helps protect them from air, which slows down the browning process.

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

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