

Cheesecake – Banana Split

Makes 12 servings

Ingredient	US	Non-US
Graham cracker crumbs	2 cups	
Butter, melted	6 tablespoons	
Cream cheese	8 oz packages (x4)	
Sugar	1 cup	
Eggs	4	4
Vanilla	1 tablespoon	
Flour	¼ cup	
Banana puree	1 cup	
Strawberry pie filling	21 oz can (x1)	
Whipping cream (to add with chocolate chips)	½ cup	
Semi-sweet chocolate chips	1 cup	
Cool whip (to top before serving)	1 tub	
Maraschino Cherries	12	12

Cooking Instructions

1. Combine the graham cracker crumbs and melted butter. Press into the bottom of a 10-inch spring form pan that has been lined with parchment or wax paper. Set aside.
2. Beat the cream cheese and sugar until creamy. Add the eggs, vanilla, and flour and beat again.
3. Stir in the banana puree by hand. Pour into the spring form pan. Drop spoonfuls of the pie filling on top of the cheesecake and swirl gently.
4. Bake at 325 degrees for 1 hour and 40 minutes. Remove from the oven and place on a wire rack to cool. Refrigerate for at least 4 hours.
5. In a small saucepan, bring the whipping cream to a boil. Remove from the heat and add the chocolate chips. Let it sit for 1 to 2 minutes. Stir until melted and creamy. Pour on top of the chilled cheesecake and smooth out. Refrigerate until set. Garnish with Cool Whip and maraschino cherries. Keep refrigerated.