

Heritage Recipes

You can share old family recipes and traditions

Banana Split Cake

Found by Colleen and sent to the Old Recipe Detective Blog

The Request:

"Almost 40 years ago I went to a Tupperware party where they gave out a recipe that went with the biggest round storage container they had at that time. It had numbers in the name of the recipe corresponding to the amounts of the ingredients in the recipe. (1-2-3-4 Cake?) You put a store-bought angel food cake into the container (I guess that was the 1) and then poured a Jell-o mixture over it. It was then covered and refrigerated. The cake soaked up the mixture and was served with whipped cream. Have you heard of this, or am I just dreaming? Thanks for any help you can give me..."

Banana Split Cake or possibly Tupperware 1 2 3 Cake

9x13 pan

1 prepared angel food cake, tore into bite size pieces

1 (3 oz) boxes of strawberry gelatin, prepared per box instructions, do not chill

3 - 4 bananas

1 (5.1 oz) box instant vanilla pudding

1 (8 oz) carton whipped topping

1/4 c. chopped nuts, optional

Place a layer of angel food cake pieces in bottom of the pan. Pour the just made jello over the cake and using a spatula, press it down evenly so the cake absorbs the jello. Put a layer of sliced bananas over it. Cover and chill until jello is set. (About 1 1/2 hrs). Make the pudding per box instructions and spread over cake/jello/banana mixture. Top with another layer of bananas then whipped topping. Sprinkle nuts on top if desired. Cover and refrigerate until ready to serve.

Editor's Note: Here's a second recipe I found in an old cookbook (after Colleen provided the name) – the recipe says it was served at a Tupperware Party, however, the first recipe seems to be closer to the cake in the description.

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2 cups graham cracker crumbs
3 bananas
3 sticks of butter
2 eggs
1 bottle maraschio cherries
1 lg. can of crushed pineapple (drained)
2 cups powdered sugar
1 lg tub of cool whip
1/2 tsp vanilla
1 cup pecan pieces

Mix 1 stick butter, melted, with graham cracker crumb then spread on 9 by 13" pan. Mix eggs, vanilla with 2 sticks of butter and sugar. Beat at least for 15 minutes. Pour this mixture over crumbs. Slice bananas then spread over the mixture. Spread pineapples over the bananas. Spread cool whip, sprinkle with pecans and place cherries on every serving. Refrigerate overnight.

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