



Banana Split Icebox Cake

- 2 Boxes Brownie Mix (Bake according to the box instructions and cool)
- 1 Box Vanilla Pudding (Make as directed below)
- 1 Container of Cool Whip (You can also make your own if you're able)
- 2 Bananas (Peeled and sliced)
- 1 Jar Maraschino Cherries
- 1 Jar Hot Fudge
- Optional Small Bag of Walnuts or Pecans
- **Pudding Mix** – Take package of pudding and mix with 1 pint of Heavy Cream and 1/3 Cup of Milk. This will make the pudding a thicker dense pudding that will stand up to the recipe.

Bake the brownies according to directions and allow to cool and remove from their pans. I use a regular 9x12 cake pan for each batch so they're not too thick. Line your cake pan with a layer of sliced brownies, 2 inches by 2 inches is a good slice size! Then spread the pudding mixture all over the layer of brownies and then place the other layer of brownies over the pudding. Now, spread the cool whip (or your whipped cream if you made your own) over the top layer of brownies and then top with the banana slices, place 1 cherry over each section and drizzled with the hot fudge (which you should heat slightly to get it to drizzle easily or else it will be difficult to spread over the brownies.) Now refrigerate overnight or at a minimum of 6 hours and serve and enjoy til your hearts delight!

P.S. You can make this low sugar by substituting sugar free brownies and pudding.