

Banana Split Cheesecake Bars

Ingredients

2/3 of a box (2 wrapped packages) of chocolate graham crackers
1/2 cup (1 stick) unsalted butter, melted
1 large box (5.1 oz.) banana cream instant pudding
2 large eggs
2 boxes (8 oz.) cream cheese, at room temperature
1/2 cup milk
2 tsps vanilla extract
1/4 tsp salt
3 tbsps strawberry sundae syrup
1/2 jar (12 oz.) pineapple sundae topping
1/3 cup peanuts, chopped

Preparation

1. Preheat oven to 375°. Line a 9x13 inch baking pan with aluminum foil.
2. Crush graham crackers into small crumbs, but not powder. In a medium bowl, mix crumbs together with melted butter until completely coated. Set aside 1/2 cup of meal. Press the rest into the bottom of the foiled pan and bake for five minutes. Remove from heat and set aside.
3. In a large bowl, mix together pudding, eggs, cream cheese, milk, vanilla and salt until combined, then increase speed and beat an additional four minutes. Pour mixture over top of cookie base, spreading out evenly.
4. Drizzle strawberry and pineapple toppings over the top of the cream cheese mixture, then swirl together with a knife. Sprinkle remaining chocolate meal and peanuts over the top.
5. Bake for 25 minutes. Cheesecake will be set but not firm. Cool on wire rack. Cover and chill completely before serving.

Yields 24 bars