



PURITY DAIRIES

DELICIOUS RECIPES USING PURITY PRODUCTS

BANANA SPLIT SQUARES

- 1 1/2 c graham cracker crumbs
- 1 1/4 c sugar, divided
- 1/2 PURITY BUTTER, melted
- 2 (8-oz) pkg cream cheese, softened
- 1 (20-oz) can pineapple tidbits, drained
- 8 medium sized bananas, divided
- 2 c PURITY MILK
- 2 (3.5-oz) pkg vanilla instant pudding and pie filling
- 1 (16-oz) container PURITY SOUR CREAM
- 1 c chopped, toasted pecans
- 1 c PURITY WHIPPING CREAM, whipped with powdered sugar
- 1 (6-oz) bottle stemmed maraschino cherries, drained

Combine crumbs, 1/4 c sugar, PURITY BUTTER; mix completely and press into the bottom of a foil lined 9 X 13-inch baking pan. In a bowl combine cream cheese and remaining sugar and beat until smooth; spread over graham cracker crust. Top with pineapple. Slice 6 bananas and place on top of pineapple. Pour PURITY MILK into bowl; add pudding mix and beat until smooth. Beat in PURITY SOUR CREAM. Spread over banana layer. Refrigerate overnight or at least 6 hours. Sprinkle with pecans before serving. Cut into squares and top each serving with remaining banana slices, a dollop of PURITY WHIPPED CREAM and a stemmed cherry.

Yield: 12 squares.