



Banana Split Brownie Bars

Ingredients:

18.3 oz **Betty crocker** fudge brownie mix

18 maraschino cherries

2 ½ cups milk

2 tablespoons chocolate fudge sauce

⅓ cup walnuts

vegetable oil

water

½ cup pineapple tidbits in juice

1 cup fresh strawberries

2 boxes **Jell-o** banana cream instant pudding and pie filling mix

4 bananas

8 oz **Cool whip** cool whip frozen whipped topping

eggs

Brownie Base

- **1 box (18.3 oz) Betty Crocker™ fudge brownie mix**
- Water, vegetable oil and eggs called for on brownie mix box for cakelike brownies
- **1/3** cup coarsely chopped walnuts

Filling

- **2** boxes (4-serving size each) Jell-O™ banana cream instant pudding and pie filling mix
- **2 1/2** cups cold milk
- **1** container (8 oz) Cool Whip frozen whipped topping, thawed

Topping

- **4** medium bananas, peeled and sliced (about 3 1/2 cups)
- **1** cup chopped fresh strawberries
- **1/2** cup pineapple tidbits in juice, drained, patted dry (from 8-oz can)
- **2** tablespoons chocolate fudge sauce
- **18** maraschino cherries with stems, patted dry

Step 1.

Heat oven to 350°F. Grease bottom of 13x9-inch pan with shortening or cooking spray. Make brownie batter as directed on box for cakelike brownies. Stir in walnuts. Spread in pan. Bake 22 to 25 minutes or until toothpick inserted 2 inches from side of pan comes out almost clean. Cool completely on cooling rack, about 1 hour.

Step 2.

In large bowl, beat dry pudding mixes and milk with whisk about 2 minutes or until thick. Stir in 1 cup of the whipped topping. Spread over brownie. Spread remaining whipped topping over pudding layer. Cover and refrigerate 4 hours.

Step 3.

When ready to serve, top with bananas, strawberries and pineapple. In small microwavable bowl, microwave chocolate fudge sauce uncovered on High 10 to 20 seconds or until thin enough to drizzle. Drizzle warmed sauce over brownie with fork. Cut into 6 rows by 3 rows. Top each bar with a cherry. Cover and refrigerate any remaining bars.

Tip 1.

For a different berry flavor, try 1 cup raspberries to replace the strawberries.

Tip 2.

For a more chocolaty flavor, use chocolate instant pudding mix instead!