

Banana Split Ice Box Cake

Ingredients:

Crust:

- 2 Cups Cornflakes, Crushed into Small Pieces
- 4 Tbsp Butter, Melted

Pastry Cream:

- 1 1/4 Cup Milk
- 2 Egg Yolks
- 1/4 Cup Sugar
- 1/3 Cup Cornstarch
- 1 1/2 Tbsp Butter

Whipped Cream:

- 1 1/2 Cups Heavy Cream
- 2 Tbsp Sugar

Toppings:

- 2-3 Bananas, Sliced
- Candied Pineapples
- Walnuts, Broken Into Small Pieces
- Candied Cherries



Directions:

Crust:

In a bowl, add crushed cornflakes and melted butter. Mix until well combined. Add the crust mixture into a baking dish. Spread evenly and press down firmly. Place it into the fridge for 30 minutes.

Pastry Cream:

In a bowl, whisk egg yolks, sugar and cornstarch. Over medium heat in a saucepan, add in milk and bring it to a boil. Pour the milk over the egg mixture while constantly whisking. Bring the liquid back to the pot and add butter over medium heat. Keep stirring until thickened. Transfer

pastry cream into a separate bowl. Cover with plastic wrap, making contact with the pastry cream and chill in the fridge for 30 minutes.

Whipped Cream:

In a bowl for a stand mixer, add heavy cream and sugar. Whisk until stiff peaks.

To Assemble:

Add 1/4 of whipped cream into pastry cream. Mix until well combined.

On top of the crust, add in pry cream and spread evenly, followed by banana slices, candied pineapples and whipped cream. Top with candied cherries and sprinkle walnwalnutces.

Cover with plastic wrap and place in the fridge for at least 2 hours or overnight.

A recipe from Louisa Chan of [LouBeBaking](#).