



INGREDIENTS

- 1 box yellow cake mix
- 3-4 bananas
- 1 large can crushed pineapple
- 1 tub cool whip

Banana Pineapple Cake

Prep time: 20 min | Cook time: 30 min | Serves: About 18

Prepare the cake mix as directed on package and bake in a 13x9 pan. Set aside to cool for about 20 minutes or so. You can also put it in the fridge to cool faster, if you are impatient, like me.

In the meantime, drain the crushed pineapple well, reserving the juice in a bowl.

Slice the bananas into thin strips. I find it easiest to cut the banana in half first. You should need about 3 bananas but if they are smaller or you like thicker slices, you may need 4.

Soak the bananas in the pineapple juice (they don't need to soak for long). This prevents the bananas from browning. (This also works on other cut fruit, too, as does lemon juice)

Lay the sliced bananas in a single layer across the cake. You can cut them or tear them into pieces to fill gaps if needed.

Next layer the crushed pineapple on top, followed by the cool whip and you're done! Easy, right?