

Banana Split Cake

Cake

- 1 box of Vanilla/White Cake Mix
 - All ingredients listed on cake box
- 1 Tbsp of Cocoa Powder
- Handful of Chocolate Chips (optional)
- 1 Tbsp of Powder from Strawberry Instant Jell-O
- 1 Tbsp of Powder from Banana Cream Instant Pudding

Chocolate Drizzle

- 1 cup of Chocolate Chips
- 4 tsp of Vegetable Shortening

Frosting

- 2 cans of Whipped Icing
or your favorite whipped icing recipe

Toppings (optional)

- Sprinkles
- Nuts
- Cherries
- Other toppings you desire

Tools

- Wilton 5 Layer Pan Set (optional)
- Wilton 1M tip and bag (optional)
- Cake Pan

Instructions

1. Preheat oven to 350F for metal or glass pans, 325F for dark or coated pans. Lightly grease pan(s).
2. Following the directions on the box and create cake batter. Optional: I always switch the oil with butter, switch the water with milk, and add a tsp of Vanilla Extract.
3. Split the batter into 4 bowls.
 - a. Vanilla Layer: Leave bowl as is.
 - b. Chocolate Layer: In bowl two add 1 Tbsp of Cocoa Powder and a handful of Chocolate Chips (optional).
 - c. Strawberry Layer: In bowl three add 1 Tbsp of Strawberry Jell-O Powder.
 - d. Banana Layer: In bowl four add 1 Tbsp of Banana Cream Pudding Powder.
4. Put each batter in four of the Wilton Layer pans. Bake for 10 minutes and check. The strawberry was done at 10 minutes, the rest of the layers finished within another 5

minutes. *Note: if you are not using these pans, marble the batter into your desired pan. Follow cooking directions on cake box according to pan.*

5. Once layers are finished baking let them cool.
6. Stack and/or icing your cake with whipped icing. With extra icing, put in bag with a 1M tip and place in refrigerator.
7. Create your chocolate drizzle by melting 1 cup Chocolate Chips and 4 tsp of Vegetable Shortening. With a spoon, drizzle Chocolate on cake to resemble chocolate syrup.
8. With the bagged icing you set aside, add swirls onto of cake resembling whipped cream.
9. Optional: add sprinkles, nuts, cherries, or other toppings of your desire.