

Tropical

Banana Split Cake II

allrecipes.com



Rated: ★★★★★

Submitted By: Judy

Servings: 14

"An easy no-bake sweet treat. Perfect for those hot summer months when turning the oven on is unbearable."

INGREDIENTS:

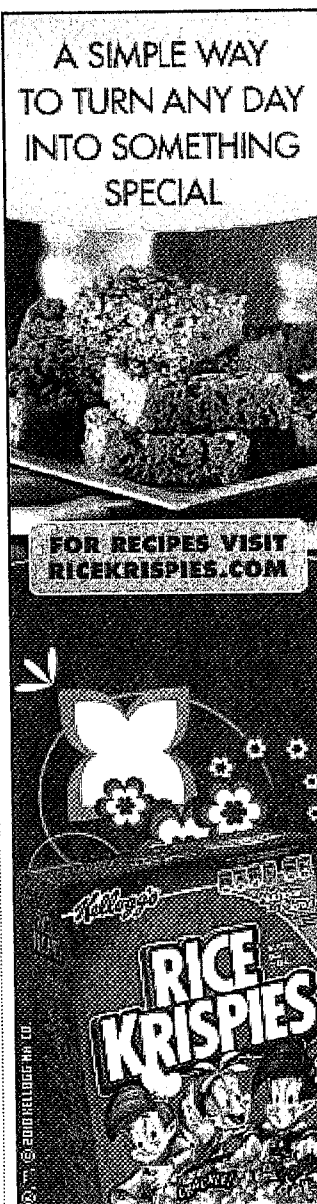
- | | |
|--|---|
| 1 (16 ounce) package vanilla wafers, crushed | cheese |
| 1 cup margarine, melted | 2 cups confectioners' sugar |
| 1 (20 ounce) can crushed pineapple, drained | 1 (12 ounce) container frozen whipped topping, thawed |
| 6 bananas | 1/4 cup chopped walnuts |
| 1 (8 ounce) package cream | 8 maraschino cherries |

DIRECTIONS:

1. Combine the crushed vanilla wafers and melted margarine. Pat into the bottom of one 9x13 inch pan.
2. Beat the cream cheese and confectioners' sugar together until light and fluffy. Spread over the top of the vanilla wafer crust. Spoon crushed pineapple over the cream cheese layer. Then layer sliced bananas over the pineapple. Cover with the non-dairy whipped topping and sprinkle top with chopped walnuts and maraschino cherries.

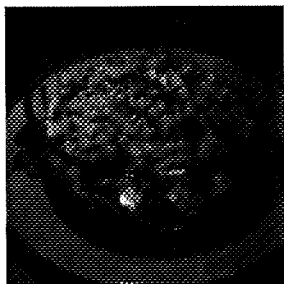
ALL RIGHTS RESERVED © 2010 Allrecipes.com

Printed from Allrecipes.com 3/22/2010



Mango Salsa

allrecipes.com



Rated: ★★★★★

Submitted By: KirklandCook

Photo By: KirklandCook

Prep Time: 15 Minutes

Ready In: 15 Minutes

Servings: 12

"Colorful, spicy mango salsa has pineapple, cilantro leaves, red onion, and a kick of ginger and crushed red pepper."

INGREDIENTS:

2 mangoes - peeled, seeded, and chopped	fresh ginger
1 (8 ounce) can pineapple tidbits, drained	1/2 cup chopped red onion
1/4 cup chopped fresh cilantro leaves	1/4 cup rice vinegar
2 tablespoons peeled and finely chopped	1 teaspoon crushed red pepper flakes, or to taste

DIRECTIONS:

1. Combine mango, pineapple, cilantro, ginger, red onion, vinegar, and red pepper flakes in a bowl, and stir lightly to mix well.

ALL RIGHTS RESERVED © 2011 Allrecipes.com

Printed from Allrecipes.com 1/7/2011

Buttermilk Mango-Berry Crumb Cake

allrecipes.com



Rated: ★★★★★

Submitted By: napes34102

Photo By: Christine M

Prep Time: 25 Minutes
Cook Time: 50
Minutes

Ready In: 1 Hour 45
Minutes
Servings: 12

"This buttermilk coffee cake is studded with fresh mango and raspberries. It's equally delicious with other fruits -- or even plain!"

INGREDIENTS:

Crumb Topping:	1 teaspoon vanilla extract
1/2 cup flour	2 cups all-purpose flour
1/2 cup brown sugar	1 teaspoon baking powder
1/4 cup butter, softened	1 teaspoon baking soda
1/2 teaspoon ground cinnamon	1/4 teaspoon salt
	1/2 teaspoon ground nutmeg (optional)
Cake:	1 cup buttermilk
1/2 cup butter, softened	1 mango - peeled, seeded and diced
1 cup white sugar	1 cup raspberries
1 egg	

DIRECTIONS:

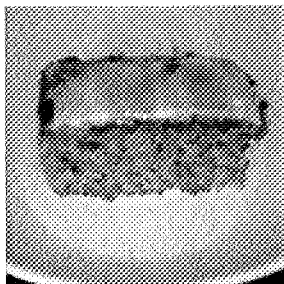
1. Preheat an oven to 350 degrees F (175 degrees C). Grease a 9-inch square baking pan.
2. Mix 1/2 cup flour, brown sugar, 1/4 cup butter, and cinnamon together in a bowl until the mixture is the consistency of wet sand. Set the topping aside.
3. Beat 1/2 cup butter and sugar with an electric mixer in a large mixing bowl until light and fluffy. The mixture should be noticeably lighter in color. Add the egg and mix well. Stir in the vanilla extract. In a separate bowl, combine 2 cups flour, baking powder, baking soda, salt, and nutmeg.
4. Mix the flour mixture into the creamed butter mixture alternately with the buttermilk, stirring just to combine. After the last of the flour mixture is incorporated, gently fold in the diced mango and raspberries. Spread the batter into the prepared pan (the batter will be thick). Sprinkle with crumb topping.
5. Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 50 minutes. Cool on a wire rack.

ALL RIGHTS RESERVED © 2011 Allrecipes.com

Printed from Allrecipes.com 1/7/2011

Unbelievable Pineapple Cake

allrecipes.com



Rated: ★★★★★

Submitted By: sal

Photo By: ELLEN666

Prep Time: 20 Minutes

Cook Time: 35 Minutes

Ready In: 1 Hour

Servings: 24

"This is an excellent cake to take to a work party or potluck. It's also somewhat healthier than your average cake!"

INGREDIENTS:

2 cups all-purpose flour	8 ounces flaked coconut
1 1/2 cups white sugar	1 cup chopped walnuts
2 eggs	
2 teaspoons baking soda	1/4 cup butter
1 (20 ounce) can crushed pineapple, with juice	1 (8 ounce) package cream cheese
	3 cups confectioners' sugar

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.
2. In a medium bowl, stir together the flour, sugar and baking soda. Add eggs and mix until well blended. Fold in the pineapple, coconut and walnuts. Pour into the prepared pan.
3. Bake for 30 to 35 minutes in the preheated oven. In a medium bowl, beat together the butter and cream cheese. Mix in the confectioners' sugar until smooth. Spread frosting over cooled cake.

ALL RIGHTS RESERVED © 2011 Allrecipes.com

Printed from Allrecipes.com 1/7/2011