Banana Brunch Spice Cake

from food.com's website, 2007



2 1/2 cups biscuit mix (Bisquick)

3/4 cup packed brown sugar

1 1/2 teaspoon cinnamon

1/4 teaspoon ground nutmeg, freshly grated

1/2 teaspoon ground ginger

1 1/2 cup bananas, ripe, mashed (about 4 med.)

3/4 cup milk

1 egg

1/4 cup vegetable oil

1/2 cup chopped walnuts (or pecans)

1/4 cup packed brown sugar

2 tablespoons butter, melted

Carolyn T's Blog - Tasting Spoons:
http://tastingspoons.com

Servings: 12

1. Heat oven to 350 degrees. Grease 9x13" baking pan with butter.
2. Combine Bisquick, 3/4 cup brown sugar and spices. Add banana, milk, egg and oil; mix well. Spread into prepared pan. Combine nuts, 1/4 cup brown sugar and butter; sprinkle evenly over batter.
3. Bake about 30 minutes or until golden brown. Will keep for 2 days at room temp.

Per Serving (excluding unknown items): 308 Calories; 14g Fat (40.8% calories from fat); 5g Protein; 42g Carbohydrate; 2g Dietary Fiber; 25mg Cholesterol; 359mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 1/2 Fruit; 0 Non-Fat Milk; 2 1/2 Fat; 1 Other Carbohydrates.