

Banana Date Nut Spice Cake



Ingredients:

1 packet Date Nut Spread Mix

1/4 cup hot water

1 package (18.25 oz.) yellow cake mix

1 cup water

1 cup mashed, ripe bananas (approx. 3 bananas)

1/3 cup vegetable oil

3 eggs

Directions:

Preheat oven to 350°. In a small bowl, mix together Date Nut Spread Mix and 1/4 cup hot water. Allow to set 15 minutes. Grease a 10-inch Bundt® pan or tube pan. Mix together cake mix, 1 cup of water, mashed bananas, oil and eggs. Beat at medium speed with electric mixer for 2 minutes. Fold Date Nut Spread mixture into cake batter and gently mix together. Pour into prepared pan and bake for 50 to 55 minutes or until toothpick in center comes out clean. Cool in pan for 20 minutes and invert cake onto a heat-resistant serving plate. Cool completely. Allow to set 8 hours before serving. Sprinkle with powdered sugar (confectioner's sugar) before serving.



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