

Just a Pinch



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By Janet Tharpe

A Must-Try!—Caramel Pecan Banana Cake

**"You'll
savor every
bite!"**



Caramel, bananas AND pecans? That's the amazing flavor combination you'll taste when you bite into Tresa Hargrove's Caramel Pecan Banana Cake. Your taste buds will definitely thank you. This recipe is a great way to use up leftover bananas I always seem to have lying around. I'm trying to figure out why I had never thought to try this flavor combination before!

See step-by-step photos of Tresa's recipe plus thousands more from home cooks nationwide at:

www.justapinch.com/caramelbanana

You'll also find a meal planner, coupons and chances to win! Enjoy and remember, use "just a pinch"...



Tresa Hargrove
Lawton, OK
(Pop. 96,867)

-Janet

Caramel Pecan Banana Cake



What You Need

- 5 medium bananas
- 2 tbsp lemon juice
- 1 box pound cake mix (1 lb box)
- 3 1/2 oz box instant banana cream pudding mix
- 2/3 c evaporated milk
- 2 large eggs
- 1/2 c melted butter
- 1/2 c toasted pecans, chopped
- 8 toasted pecans, halved
- 3 1/2 oz box butterscotch pudding mix, cook and serve
- 2 tbsp brown sugar

Directions

- Preheat oven to 350 F. Spray 12 cup bundt pan with cooking spray.

- Mash 2 bananas and 1 tbsp lemon juice in bowl and set aside.
- Slice 3 bananas into 1/2 inch slices on an angle and pour tbsp of lemon juice on top, set aside.
- Beat cake mix, banana pudding mix, milk, eggs and 1/4 c butter on medium speed for 2 min.
- Add mashed bananas and beat for 1 min more. Let batter rest for 5 min.
- Arrange 8 pecans halves in the pan, top with sliced bananas in the bottom of bundt pan.
- Sprinkle the 1/2 c toasted pecans on top of bananas.
- Mix butterscotch pudding mix and brown sugar; sprinkle over pecans.
- Pour remaining 1/4 c butter over pudding mix.
- Let butter and pudding set for 5 minutes. Pour cake mix over top of butter pudding mixture.
- Bake for approx. 35 to 40 min or until toothpick comes out clean.
- Remove from oven and let cool for 10 min. Invert onto cake plate leaving pan on top for 15 min.

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