

Quick Sugar-Free Banana Cake



- 1/2 cup water
- 1/2 cup Food Club vegetable oil
- 3 large eggs, beaten
- 2 teaspoons Food Club ground cinnamon
- 1 1/2 cups mashed ripe banana (3-4 large bananas)
- 1 box sugar-free yellow cake mix
- 1 cup chopped pecans or walnuts, optional

Preheat oven to 350°F. Lightly grease a 9" x 13" cake pan or baking dish. In a large bowl, mix water, oil, eggs, cinnamon, and mashed bananas until blended. Stir in dry cake mix. Add chopped nuts, if desired. Spread batter in prepared pan. Bake cake in preheated oven for 35-45 minutes or until cake is cooked through. Let cool for 10-15 minutes before serving.