

Banana Coffee Ring

10 to 12 servings

Ingredients:

½ cup butter melted

3 tablespoons granulated sugar

½ cup firmly packed brown sugar

2 cups Krusteaz (or other baking mix)

½ cup sliced almonds

1/3 cup milk

1 egg

1½ teaspoons ground cinnamon

*¾ cup mashed banana (about 2
bananas)*

½ teaspoon ground nutmeg

Lightly grease the sides of a 6½ to 8-cup ring mold. Pour ¼ cup of the melted butter into bottom of mold. Sprinkle half of the brown sugar, baking mix, and milk; beat until smooth. In another bowl, stir together the remaining half of the brown sugar and almonds; mix in cinnamon and nutmeg; set aside.

Spoon half the banana batter into the mold and top with brown sugar and nut mixture. Drizzle remaining ¼ cup butter over it. Spoon the remaining batter on top and smooth with a spoon.

Bake in a 400° oven for 25 minutes or until a wooden pick inserted in center comes out clean. Immediately invert on a serving plate; let pan rest briefly on cake so syrup can drizzle over it. Cool slightly before serving.

recipe from Sunset Brunch Cook Book (aka Sunset Ideas & Recipes for Breakfast & Brunch)