

Banana Nut Bundt Cake

- 1 package spice cake mix (may use yellow & add ½ tsp each of cinnamon & nutmeg)
- 1 4 oz. package banana instant pudding mix
- 4 eggs
- ½ cup vegetable oil
- ½ cup sour cream
- ½ cup water
- 1 tsp. banana flavor extract (optional)
- 1 very ripe banana, mashed
- ½ cup chopped walnuts - *please verify food allergies*

Preheat oven to 350 degrees. Combine all ingredients, except banana & nuts, in large mixer bowl; beat for 2 minutes. Fold in mashed banana and walnuts. Spoon into greased and floured bundt pan. Bake for 40-50 minutes or until cake tests done. Cool in pan for 10 minutes; remove to wire rack to cool completely. When cool, drizzle icing over top of cake and decorate with chopped nuts.

Frosting

- 2-3 cups confectioner's sugar
- ¼ cup melted margarine
- 2+ Tablespoons water
- Chopped walnuts for garnish