BANANA CARAMEL CAKE

1 pk. Package Pillsbury moist supreme sugar free classic yellow premium cake mix.

½ cup water

½ cup Crisco pure vegetable oil

3 eggs

2 teaspoons cinnamon

1 ½ cups mashed very ripe bananas (about 3 bananas)

1 cup coarsely chopped pecans or walnuts

2 ripe bananas, sliced. Sugar free caramel flavored syrup

Beat cake mix, water, oil, eggs, and cinnamon in large bowl with electric mixer

On medium speed for 2 minutes. Add bananas. fold in nuts .

Spay 13 X9 pan or baking dish . preheat oven on 350 and bake 34 to 36 mins .

Cool at least 45 minutes and then slice 2 bananas and plce on cake and then drizzle caramel

Syrup.