

School of Cooking

Martin's

Healthy Desserts

Hosted by Bit of Swiss Bakery

April 24, 2007

**Martin's Super Markets at Heritage Square
Mishawaka, Indiana**

Spiced Cookies with Crystallized Ginger

Adapted from Martin's School of Cooking "Cooking with Spices"

Hosted by Chef Pete Pica

Ingredients

1/2 cup Splenda
3/8 cup applesauce
1 egg white
2 tbsp honey
3 tbsp crystallized ginger
2 cup flour
1 tsp baking soda
1/4 tsp salt
1 1/2 tsp ground cinnamon
1 tsp ground ginger
1 tsp ground cloves
1/3 cup Splenda Brown Sugar Blend

Instructions

Preheat oven to 350°F. Grease 2 large cookie sheets. In a large bowl, mix applesauce and sugar. Add egg white and honey; mix until fluffy. Stir in the crystallized ginger. Sift together the flour, baking soda, salt, cinnamon, ground ginger, and cloves; stir into

the egg mixture. When dough starts to come together, mix with your hands to form a smooth dough. Form dough into 1 inch balls and roll in brown sugar substitute. Place balls on a cookie sheet 2 inches apart, and press down the bottom of a glass. Bake in the preheated oven for 12-15 minutes, cookies should be golden brown. Let the cookies cool on the baking sheet for a few minutes before moving to a rack to cool completely. Dip ½ of each cookie into confectioners sugar for decoration (optional).

These cookies are a unique spin on a gingersnap. The crystallized ginger gives it a unique touch. This cookie is most comparable to the consistency of a snickerdoodle.

Simple Strawberries Romanoff ala Champagne

Adapted from Martin's School of Cooking "Cooking with Wine"
Hosted by Chef Scott Rossen

Ingredients

2 pints fresh strawberries-cut in quarters
1 oz champagne
1 oz Splenda
8 oz sugar free or nonfat cool whip
1 chopped chocolate bar (organic) for garnish

Instructions

After cutting strawberries in quarters toss with splenda and marinate in the liquor. Let this stand over night or let the liquor settle in. Strain strawberries out of liquid and gently fold into the whipped topping.

This romanoff recipe is a very simple dessert to impress your friends with! Serve in your favorite glass sprinkled with the chopped chocolate.

Luscious Truffles

Adapted from Martin's School of Cooking "Holiday Favorites"
Hosted by Chef Tim Carrigan

Ingredients

2 cups milk chocolate chips or carob chips
2 tbsp margarine
½ cup evaporated skim milk
1 cup organic or unsweetened cocoa

Instructions

Bring evaporated milk to a boil with margarine in it, take off the heat and stir in milk chocolate chips. Stir until chips are completely melted. Stir until semi cool, put in a shallow pan and refrigerate until mixture is firm. Scoop into small balls and roll in unsweetened cocoa.

Who knew truffles were so easy? After scooping into small balls, you can substitute the cocoa with any powder of your choice, or none at all.

All Natural Chocolate Mousse

Adapted from Martin's School of Cooking "Forget Cooking"
Hosted by Michele Dahms

Ingredients

½ cup medjool dates, soaked
½ cup agave nectar or maple syrup
1 tsp vanilla extract (optional)
1 ½ cups mashed avocado (3 avocados)
¾ cup organic cocoa or carob powder
½ cup water

Instructions

Place the dates, agave nectar and vanilla in a food processor and process until smooth. Add the mashed avocado and cocoa powder and process until creamy. You may need to stop and scrape the sides of the bowl with a spatula. Add water and process until smooth. Serve at room temperature or chilled.

Stored in a sealed container in the refrigerator, chocolate mousse will keep up to 3 days and 2 weeks in the freezer.

You won't believe how rich and smooth this mousse is. It is delicious alone or served as a fondue with fresh strawberries, bananas, or tangerines.

Pear Almond Tart

Adapted from Martin's School of Cooking "Harvest Desserts"
Hosted by Tim Foley, Bit of Swiss Bakery

Ingredients

¾ stick unsalted butter or margarine
2 oz almond paste
2.5 oz blanched almond
2.5 oz powdered sugar
3 oz Splenda
1 tbsp flour
1 egg yolk
2 egg whites
2 ripe Bosc or Anjou pears

Instructions

Grind almonds and sugar. Add almond paste and pulse. Add butter/margarine (slightly softened) a little at a time until paste is softened. Slowly add eggs. Blend until smooth. Refrigerate 24 hours. Bring back to room temperature before using. Work cold dough to soften slightly. Roll out dough to approximately 1/16 inch thickness. Cut dough 1-2 inches large than tart shell. Press into tart pan dock with fork, cut off excess and freeze. Fill pastry bag with almond cream, pipe almost ½ way up. Peel, core and cut pears in ¼'s. Slice thinly and place on tart. Sprinkle pears lightly with cinnamon. Freeze slightly. Glaze with apricot while warm. Bake at 360 degrees for 30-40 minutes. Enjoy!

5 Minute Bread Pudding

Ingredients

1 loaf store bought frosted or unfrosted cinnamon raisin bread, unsliced
1/2 stick margarine, softened
1 can sweetened nonfat sweetened condensed milk
2 jiggers brandy
Cool Whip
Ground or grated nutmeg, for garnish

Instructions

Heat a griddle pan over medium heat. Cut 4 thick slices of cinnamon raisin bread. Butter both sides of the bread slices with softened margarine. Grill bread until brown and crispy on both sides, 2 minutes on each side.

While bread grills, in a small saucepot, sweetened condensed milk over medium low heat for 4 minutes. Remove from heat and stir in brandy.

Cut each grilled slice of bread into quarters and pile into 4 dessert cups. Top bread with a few spoonfuls of hard sauce of sweetened condensed milk and brandy and a generous swirl of cool whip. Garnish whip with a sprinkle of nutmeg and serve.

Fresh Raspberry Ricotta Cheesecake

Ingredients

1 (15-ounce) container part-skim ricotta cheese
1/2 cup fat free sour cream
4 ounces fat free cream cheese, softened
6 egg whites
3/4 cup Splenda
1/4 cup all-purpose flour
1 teaspoon vanilla extract
1 teaspoon finely grated orange zest
1/4 teaspoon salt
1/4 cup all-fruit seedless raspberry jam
1 tablespoon Triple Sec
2 (6-ounce) containers fresh raspberries

Instructions

Preheat oven to 325 degrees F.

Coat a 9-inch spring-form pan with cooking spray. Place ricotta in a food processor and process until smooth and creamy. Add sour cream, cream cheese, eggs, sugar, flour, vanilla, orange zest and salt. Process until well blended. Pour into the prepared pan and bake until the center is just set, 50 to 55 minutes. Transfer to a wire rack to cool and then cover and chill in the refrigerator for at least 3 hours.

In a small saucepan, bring the jam and liqueur or water to a boil, stirring constantly until smooth. Remove sides of pan. Brush the tart with the jam mixture and top with raspberries, flat-side down.

Good-for-You Tiramisu

Ingredients

1 cup low-fat ricotta cheese

3/4 cup fat free cream cheese

1 tablespoon rum or cognac

1/4 cup Splenda

1 1/2 cups very strong espresso or good quality coffee, cooled

16 ladyfingers

2 tablespoons unsweetened cocoa, for dusting

Instructions

Beat the cheeses, rum and sugar with electric beaters until light and creamy, set aside. Pour the coffee into a large shallow dish. Quickly dip 1 side of half the ladyfingers into the coffee and lay closely together with the dipped side down over the base of a large flat-based serving dish or large cafe au lait cups. Spread half of the cheese mixture evenly over the ladyfingers. Dust with half the cocoa then repeat layers with coffee-dipped biscuits and cheese. Cover with plastic wrap and refrigerate for at least 6 hours or overnight. Dust with remaining cocoa just before serving.

Fuzzy Navel Cake

Ingredients

1 (15 ounce) can sliced peaches, drained (use fresh fruit to make it healthier)
1/2 cup peach schnapps
1 cup Splenda
1/4 cup orange juice
1 (18.25 ounce) package Gluten Free Pantry Old Fashioned Cake & Cookie mix
1 (3.5 ounce) package instant sugar free vanilla pudding mix
8 egg whites
2/3 cup vegetable oil
1 cup chopped pecans
1 1/2 cups confectioners' sugar

Instructions

In a glass container, combine peaches, schnapps, Splenda and orange juice. Cover and refrigerate for 24 hours. Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan. Drain peaches and reserve the liquid. Chop the peaches.

In a large bowl, combine cake mix, pudding mix, egg whites, oil and 1/2 cup of liquid from the peaches. Mix well. Stir in 1 cup chopped peaches and 1 cup of chopped pecans. Mix well and pour into a 10 inch Bundt pan. Bake at 350 degrees F (175 degrees C) for 50 to 60 minutes, or until a toothpick inserted into cake comes out clean. Cool in pan for 10 minutes, then turn out onto a wire rack and cool completely. In a small bowl, combine 1/4 cup liquid from the peaches with 1 1/2 cups confectioner's sugar. Mix well and drizzle over cake.

Chocolate Pinwheel Cake

Ingredients

4 (1 ounce) squares unsweetened chocolate
1 3/4 cups sifted cake flour
1 1/2 cups Splenda
2 tablespoons baking powder

1 teaspoon salt
1/4 teaspoon baking soda
1 teaspoon vanilla extract
1 1/4 cups evaporated nonfat milk
4 egg whites
1/4 cup applesauce

1 (1 ounce) square unsweetened chocolate
1/3 cup applesauce
1/2 cup white sugar
1/4 cup evaporated nonfat milk
1/4 teaspoon salt
1 teaspoon vanilla extract
1 tablespoon water

Instructions

Preheat oven to 350 degrees F (175 degrees C). Line two 9 inch pans with parchment paper. Cut 9 inch circles, so bottoms will be smooth. Springform pans are preferred.

Melt 2 squares chocolate in saucepan over low heat. Set aside.

In a medium bowl, sift together cake flour, 1 1/2 cup Splenda, baking powder, 1 teaspoon salt and soda.

In a large bowl, with electric mixer, blend 1/4 cup applesauce, 1 1/4 cup evaporated milk and 1 teaspoon vanilla. Add flour mixture and beat with mixer 2 minutes at medium speed.

Add 4 egg whites and mix until eggs are just blended. Add the melted 2 squares of chocolate (drizzle in while blending). Beat 1 minute at medium speed. Divide batter into two 9 inch pans.

Melt remaining 2 squares of unsweetened chocolate. Drizzle melted chocolate in ring shape onto batter, about 1 to 2 inches from edge. Using a butter knife or thin spatula, swirl chocolate into pinwheel pattern with a large circular motion. Don't swirl too much as you want chunks to remain. Press knife or spatula all the way to bottom of pan as you swirl.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes, or until a toothpick inserted into center of cake comes out clean.

Cool completely.

To make the filling: Melt 1 square of chocolate. In a large bowl, combine 1/3 cup applesauce, 1/3 cup Splenda, 1/4 cup evaporated milk 1/4 teaspoon salt, 1 teaspoon vanilla and water. Add melted chocolate and beat on high speed for 10 minutes.

Using a long serrated knife, divide each cooled cake into 2 layers. Spread filling between layers. Use prettiest pinwheel layer as top layer.

Cinnamon Hazelnut Biscotti

Ingredients

3/8 cup applesauce
1 cup Splenda
4 egg whites
1 1/2 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon ground cinnamon
3/4 teaspoon baking powder
1/2 teaspoon salt
1 cup hazelnuts

Instructions

Preheat oven to 350 degrees F(175 degrees C). Grease a cookie sheet or line with parchment paper. In a medium bowl, cream together applesauce and Splenda until light and fluffy. Beat in egg whites and vanilla. Sift together the flour, cinnamon, baking powder, and salt; mix into the egg mixture. Stir in the hazelnuts. Shape dough into two equal logs approximately 12 inches long. Place logs on baking sheet, and flatten out to about 1/2 inch thickness. Bake for about 30 minutes in preheated oven or until edges are golden and the center is firm. Remove from oven to cool on the pans. When loaves are cool enough to handle, use a serrated knife to slice the loaves diagonally into 1/2 inch thick slices. Return the slices to the baking sheet. Bake for an additional 10 minutes, turning over once. Cool completely, and store in an airtight container at room temperature.

Caramel Apple Trifle

Ingredients

- 1 package Gluten Free Pantry Old Fashioned Cake & Cookie Mix
- 6 cups cold skim milk
- 3 (3.4 oz) packages sugar free instant vanilla pudding mix
- 1 teaspoon apple pie spice
- 1 (12 oz) jar fat-free caramel ice cream topping
- 1 ½ cups chopped pecans; toasted
- 2 (21 oz) cans apple pie filling
- 2 (16 oz) containers fat free frozen whipped topping, thawed

Instructions

Prepare and bake cake according to package directions, using two greased 9-in. round baking pans. Cool for 10 minutes before removing to wire racks to cool completely. In a large bowl, whisk milk, pudding mixes and apple pie spice for 2 minutes. Let stand for 2 minutes or until soft-set.

Cut one cake layer if necessary to fit evenly in an 8-qt. punch bowl. Poke holes in cake with a long wooden skewer; gradually pour a third of the caramel topping over cake. Sprinkle with 1/2 cup pecans and spread with half of the pudding mixture. Spoon one can of pie filling over pudding; spread with one carton of whipped topping.

Top with remaining cake and repeat layers. Drizzle with remaining caramel topping and sprinkle with remaining pecans. Refrigerate until serving.

Strawberry Rhubarb Crunch

Ingredients

- 1 cup Splenda
- 3 tbsp flour
- 3 cups fresh strawberries; sliced
- 3 cups rhubarb; diced
- 1 ½ cup flour
- 1 cup Splenda Brown Sugar Blend
- ½ cup applesauce
- 1 cup rolled oats

Instructions

Preheat oven to 375 degrees F (190 degrees C). In a large bowl, mix white splenda, 3 tablespoons flour, strawberries, and rhubarb. Place the mixture in a 9x13 inch baking dish. Mix 1 1/2 cups flour, Splenda Brown Sugar Blend, applesauce, and oats until crumbly. You may want to use a pastry blender for this. Crumble on top of the rhubarb and strawberry mixture. Bake 45 minutes in the preheated oven, or until crisp and lightly browned.

Peanut Butter Chocolate Chip Cookies

Ingredients

1 1/2 cups flour
1 tsp baking soda
1 cup butter or margarine; softened
1/2 cup creamy or chunky peanut butter; your choice
1/2 cup Splenda
1/2 cup Splenda Brown Sugar Blend
1 teaspoon vanilla extract
2 large egg whites
1 1/3 cups peanut butter and milk chocolate morsels

Instructions

Preheat oven to 375 F. Combine flour and baking soda in small bowl. Set aside. Beat butter, peanut butter, Splenda Sugar Blend for Baking, Splenda Brown Sugar Blend and vanilla extract in large bowl until creamy. Beat in egg whites. Gradually beat in flour mixture. Stir in morsels. Drop dough by rounded tablespoon onto un-greased baking sheets. Press down slightly with bottom of glass dipped in Splenda Sugar Blend for Baking. Bake for 8 to 10 minutes or until edges are set but centers are still soft. Cool on baking sheets for 4 minutes. Remove to wire racks to cool completely.

Mango Sorbet

Ingredients

4 mangoes; peeled, seeded and cubed
1 cup simple syrup
3 tablespoons fresh lime juice

Instructions

Place cubed mango in a food processor, and puree. Pour in simple syrup and lime juice, and puree until smooth. Place in an ice cream maker. Freeze thoroughly.

For Simple Syrup:

1 cup Splenda or white sugar
1 cup water

In a medium saucepan combine Splenda/sugar in water. Bring to a boil, stirring, until Splenda/sugar has dissolved. Allow to cool.

Prune and Armagnac Souffle

Recipe courtesy of Tim Foley, owner, Bit of Swiss

Ingredients

8 oz. moist pitted prunes 1/2 cup warm water
3 tbs. Armagnac 1 strip orange peel
3 egg whites Pinch of salt
2 tbs. sugar Powdered sugar

Instructions

Combine first four ingredients in small sauce pan and bring to a simmer. Cover and remove from heat. Let stand until prunes soften and absorb liquid. Discard orange peel. Stir prune mixture vigorously until a chunky paste forms. (Can be prepared one day ahead of time.) Bring to room temperature before using. Position rack on lowest 1/3 of oven. Preheat oven to 400°. Lightly coat soufflé dish with non-stick vegetable spray. Beat whites with salt to soft peak. Add the 2 tbs. sugar slowly and beat until stiff. Fold 1/4 of egg whites into prune mixture. Fold remaining 3/4 egg whites into mixture. Pour into prepared dish. Smooth the surface and run your thumb

around the edge for a clean finish. Bake until puffed and golden, approximately 15 minutes. Dust with powdered sugar and serve immediately.

Chocolate Cheesecake

Recipe courtesy of Tim Foley, owner, Bit of Swiss

Ingredients

1 1/4 cups graham cracker crumbs
1 tb. unsweetened applesauce
1-1/2 cups reduced fat chocolate
6 oz. light cream cheese
6 oz. non-fat cream cheese
1/3 cup non-fat sour cream
1/3 cup fructose
2 tsp. vanilla
10 egg whites
2 tb. strong brewed coffee
2 tb. non-fat chocolate sauce

Instructions

Preheat oven to 325°. Combine graham crackers and applesauce and press into bottom of 10-inch springform pan. Combine cream cheeses and sour cream and mix until smooth. Add fructose, vanilla, egg whites and coffee and mix until smooth. Pour mixture into pan, reserving 1/4 cup. Combine the 1/4 cup and the chocolate sauce and mix well. Pour over top of cake and swirl with the tip of a knife. Bake for 40 minutes. Turn off heat, open the door slightly and let the cheese cake cook in the oven for 30 minutes more. Remove and let rest at least 20 minutes before removing the sides of the pan. Cool and serve.

Carrot Cake

Recipe courtesy of Tim Foley, owner, Bit of Swiss

Ingredients

2/3 cup chopped walnuts 2-1/2 cups whole wheat flour
1/4 cup fructose 1-1/2 tsp. baking soda
1-1/2 tsp. cinnamon Pinch of salt
4 egg yolks 5 tb. canola oil
3/4 cup buttermilk 1-1/2 tsp vanilla
2-1/2 cups grated carrots 1-3/4 cups drained, crushed pineapple
6 egg whites
For sauce:
1/4 cup fructose Pinch of baking soda
1-1/2 tsp. corn oil margarine 1-1/2 tsp. corn syrup
6 tbs. buttermilk 1-1/2 tsp. vanilla

Instructions

Preheat oven to 325°. Toast walnuts lightly, 8 to 10 minutes. Spray 13" x 9" pan with cooking oil. Sift flour, fructose, baking soda, cinnamon and salt. In another bowl, combine egg yolks, oil, buttermilk and vanilla. Mix well. Add liquid ingredients to the flour. Stir in the toasted walnuts, carrots and pineapple. Beat egg whites until they form soft peaks. Fold into the batter. Spoon mixture into prepared pan and bake for 30 to 35 minutes until the cake springs back. Remove and cool.

Sauce:

Combine all but vanilla in a sauce pan. Bring to a boil and simmer for 5 minutes. Remove from heat and add vanilla. Using a fork, poke holes into the top of the cake and pour glaze evenly over the warm cake. Cool and cut.

Tapioca Brulee

Recipe courtesy of Tim Foley, owner, Bit of Swiss

Ingredients

2 cups low-fat milk 3 tbs. sugar
2 tbs. instant tapioca 1 egg
1 cup raspberries 4 ts. brown sugar

Instructions

Combine milk, sugar and tapioca in heavy small saucepan. Let stand 5 minutes. Whisk in egg. Stir over medium heat until mixture thickens and comes to a boil. Cool. Divide raspberries among four 1/2-cup ramekins. Spoon tapioca over berries and smooth tops. Chill overnight. Preheat broiler. Sprinkle brown sugar over each pudding. Broil until brown sugar melts and bubbles. Serve.

Apple Sundae Cake

Adapted from Butter Busters

Ingredients

Topping:

2 1/4 cups vanilla non-fat frozen yogurt (softened)

1/2 tsp apple pie spice

Cake:

1/2 tsp apple pie spice

1 medium granny smith apple- peeled and thinly sliced

1 medium pear- peeled and thinly sliced

2 tsp lemon juice

1 cup flour

2 tbsp Splenda

1/4 cup Egg Beater

1 tsp baking powder

1/8 cup Splenda Brown Sugar

2 tbsp chopped walnuts

1 cup boiling water

1/2 cup unsweetened apple juice (suggest Old Orchard Healthy Balance apple juice)

Instructions

Combine frozen yogurt and apple pie spice. Return to freezer until firm.

Arrange apple and pear slices in the bottom of a 9 inch baking dish that has been sprayed with non-fat cooking spray. Sprinkle with lemon juice. In a large mixing bowl combine the next four ingredients and beat with an electric mixer until smooth. Spoon batter over fruit slices. In a small bowl mix Splenda Brown Sugar

and chopped walnuts. Sprinkle this mixture over batter. Slowly pour the boiling water over the top of the batter. Bake at 375 for 30 minutes. Let cool for 10 minutes then slice into 3 inch squares. Place on plates and top with 1/4 cup frozen yogurt. Serve immediately.

Chocolate Swirl Cheesecake

Ingredients

Crust:

2 cups crushed chocolate graham crackers

1 tbsp Splenda

3-4 tbsp liquid Butter Buds

Filling:

2- 8oz lite cream cheese (not fat-free)

1/2 cup Splenda

1 cup Egg Beaters

1 tsp lemon juice

2 tsp vanilla

6 tbsp flour

2-3 tbsp sugar-free Nesquik (mix into 1/3 cup of filling mixture for chocolate swirl)

Instructions

Press crust mixture into the bottom of a 9in spring form pan sprayed with non-fat cooking spray. Beat all filling ingredients together, except for the Nesquik, until smooth. Take 1/3 cup of filling out and mix with Nesquik to desired chocolate level. Pour main mixture into spring form pan, then drop spoonfuls for chocolate batter in a circle pattern on top. To make a heart shaped swirl take a table knife and pull through the chocolate batter connecting the spoonfuls like a dot to dot circle.

Bake at 350 for 20-30 minutes, until a knife inserted into the center comes out clean.

Variation: Make a plain cheesecake and top with a lite fruit pie filling.

Fast Apple Tart

Ingredients

Crust:

1 cup flour

4 tbsp Promise or Smart Balance lite margarine

2-3 tbsp cold water

Instructions

Mix with pastry blender until mixed. Do not over mix.

Roll out between 2 sheets of waxed or parchment paper into approximately a 10-11 inch circle.

Filling:

2 granny smith apples peeled and thinly sliced

1 tbsp lemon juice

1 tbsp Splenda

1 tsp cinnamon

1/4 tsp nutmeg

1/8 tsp ginger

Glaze Ingredients

2 tbsp powdered sugar

1-2 tsp cold water

Instructions

Mix apples and lemon juice and set aside. In a small bowl mix dry ingredients, then toss with apples. Place filling mixture in a pile in the center of the crust. Fold the crust inward, just covering the outer 1/4 of filling. Bake at 350 for 20-30 minutes, until crust is just lightly browned. Just before serving mix glaze and drizzle over each slice.

No Guilt Mud Pie

Adapted from Butter Busters

Ingredients

Crust:

1 1/2 cups crushed chocolate graham crackers

1/4 cup liquid Butter Buds

Pie:

1 quart non-fat vanilla frozen yogurt
Cool Whip Free

Instructions

Press crust into a 9inch pie pan. Pour softened frozen yogurt into crust and freeze until firm (at least 30 minutes). Spread chocolate topping over frozen yogurt. When serving place a tablespoonful of Cool Whip on each piece. Optional: drizzle a teaspoonful of warmed chocolate topping over each piece.

Mexican Chocolate Banana Fatskillet Cake

Ingredients

2 tbsp butter
4 tbsp brown sugar
4 med. bananas
1 cup all purpose flour
1/3 cup cocoa
1 tsp baking powder
1 tsp baking soda
1 tsp cinnamon
1/3 cup chocolate chips
1/2 cup egg whites (approx 4)
1 cup brown sugar
1 cup nonfat yogurt
2 tsp vanilla extract

Instructions

Preheat oven to 350°F. Slice bananas in half length-wise. Heat 12 inch oven proof skillet over medium heat. Melt 4 tbsp. brown sugar. Add bananas and saute until sugar melts. Remove from heat and arrange bananas neatly in pan. Mix flour, cocoa, baking soda and powder, cinnamon and chocolate chips. In another bowl combine egg whites, brown sugar, yogurt and vanilla. Add dry ingredients to wet ingredients. Mix just until combined. Pour over bananas in skillet. Bake 20-25

minutes until middle of cake springs back. Remove and cool slightly. Invert and serve.