

RECIPE
From The
BLACK POT
of



BANANA COBLER

Prep: 10 minutes * **Cook:** 35 minutes * **Serves:** 8

5 lbs bananas
1/2 lb butter or margarine
1 lb brown sugar
1 yellow cake mix or the equivalent made from scratch

Peel bananas and slice them into quarters. Set them aside. Heat 12" Dutch oven. Get it hot. Remove from heat and melt butter. Add brown sugar and stir until you have a nice soupy liquid. Use another 1/2 lb of Butter if it is not soupy enough. Then add bananas and cook for a couple of minutes. In a bowl make the cake mix including the eggs if called for. Pour over the bananas and swirl the mixture together, don't totally mix together and then bake at 350 degrees for 35 minutes or until cake is done.

You can add a decent top sprinkling of cinnamon and perhaps chopped Walnuts too.

ENJOY!!!

You may want to add other fresh fruit such as, strawberries, blueberries, etc.