**sugar-free BANANA Cake**

**C**OMPLIMENTS OF Jeannie strickler - cassville

**Ingredients**

**Cake:**

* 8 tablespoons butter
* 2 ¼ cups of Splenda
* 6 eggs
* 6 medium mashed bananas
* 1 ½ cups water
* 4 ½ teaspoons vanilla
* 4 ½ cups biscuit mix

**DIRECTIONS**

**Cake:**

1. Preheat oven to 350 degrees. Spray 1 sheet pan with non-stick spray.
2. In a large bowl, combine margarine, Splenda and eggs using a wire whisk. Stir in mashed bananas, water and vanilla extract. Add biscuit mix. Mix gently just to combine.
3. Evenly spread batter into prepared pan.
4. Bake for 20 to 24 minutes or until a toothpick inserted in center comes out clean.
5. Cool completely.

NOTES

This cake may also be topped with a dusting of powdered sugar or a dollop of reduced-calorie whipped topping.