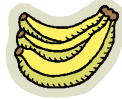


# Banana Nut Swirl

## Ingredients:

3	Eggs
1 cup	Sugar
2/3 cup	Mashed bananas (2)
1 cup	Bisquick
1 cup	Chopped Pecan
3 Tbsp.	Powdered Sugar
1 8 oz.	Cream Cheese (soft)
½ cup	Butter (soft)
1 cup	Powdered Sugar
1 Tsp.	Vanilla Extract



## Directions:

1. Grease bottom and sides of a 15 x 10 x 1 inch jelly roll pan. Line with wax paper and grease the wax paper. Set aside.
2. Beat eggs at high speed until pale and yellow.
3. Gradually add one cup sugar beating until soft peaks form and sugar dissolves. (2 min.)
4. Smash bananas with a fork and add to mixture.
5. Fold in bananas and beat in Bisquick mix.
6. Sprinkle with chopped pecans and bake at 375 degrees for 13 to 15 minutes.
7. Sift 2 to 3 tbsp. Powdered sugar in a 15 x 10 rectangle on a cloth towel. When cake is done, immediately loosen from sides of pan and turn onto sugared towel.
8. Carefully remove wax paper, roll cake up in towel starting at one end and cool several hours.
9. Beat cream cheese and butter until creamy.
10. Gradually add powdered sugar and vanilla.
11. Unroll cake and spread with cream cheese mixture.
12. Chill two hours and slice and serve.

*Adapted from a Southern Living Recipe*