

Banana Nut Bars



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1/4 cup butter or margarine
1/4 cup plus 2 tablespoons granulated sugar
2 eggs
1 tablespoon water
1 ripe banana, mashed
1 package Yumee Yumee Dreamees mix
1/4 cup finely chopped pecans, optional

In a large microwave safe bowl, melt butter on high for 45 to 50 seconds. Remove bowl from microwave. Add sugar to butter and mix well. Add eggs, one at a time, mixing well after each addition. Add water and mashed banana, mix well. Add Yumee Yumee Dreamees mix to the butter and banana mixture. Mix and stir until all the dry ingredients are fully incorporated. Add pecans, if desired. Mix well. Pour bar mixture into a lightly greased 9-inch pie plate. Evenly spread the bar mixture to the edge of the pie plate using a spatula.

Place an inverted small glass bowl or ramekin in the center of the microwave turntable. Place pie plate on top of the inverted glass bowl. Cook on high for 4 minutes. Check bars and continue cooking, checking bars every 30 seconds, for an additional 4 minutes. Bars are done when center appears dry and is slightly firm to touch. Do not over cook bars.

Remove bars from microwave and cool on a wire rack for 30 minutes. Cut into 1 1/2-inch square bars. Store bars at room temperature in an airtight container between sheets of wax paper.

Cook's Note: Recipe was tested in a 700 watt microwave oven with a turntable.