



## *Banana Cobbler*

- 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 lengthwise. Set them aside. Heat 12" Dutch oven. Get it hot. Remove from heat and melt butter. Add brown sugar and stir 'til you have a nice soupy liquid. You may have to add up to 1/4 lb more butter to get it soupy. 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 bake at 350 degrees for 35 minutes or until cake is done.

*from the files of  
Stan Kowalski Jr.*