

Overnight Coffee Cake

(from Bcmom's Kitchen)

for cake:

2/3 cup butter

1/2 cup white sugar

1/2 cup brown sugar

2 eggs

1 cup buttermilk

2 cups flour

1 tsp. baking powder

1 tsp. baking soda

1 tsp. cinnamon

1/2 tsp. salt

for topping:

2 bananas, sliced

1/2 cup brown sugar

1/2 cup chopped nuts

1/2 tsp. cinnamon

1/4 tsp. nutmeg

Cream butter and sugars until light and fluffy. Add eggs, one at a time, beating well. Stir in buttermilk. Mix flour, baking powder, baking soda, cinnamon and salt. Stir into butter/sugar mixture and mix well.

Spread batter into greased 13x9" pan. Mix all ingredients for topping and reserve. Spread the slices of bananas over the batter, and sprinkle the topping all over the surface. Refrigerate overnight or for at least 8 hours.

Bake at 350° for 45-50 minutes, until a toothpick inserted near the middle comes out clean.