Banana Spice Cake

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Ingredients:

About 1 1/2 bananas
2 TBSP butter
1/2 cup brown sugar
3 tsp cinnamon, divided
1 box yellow cake mix
3/4 tsp allspice
1/2 tsp cloves
1/2 tsp nutmeg
1/4 cup oil
1/4 cup speculoos (cookie butter)
4 eggs
1 cup milk
1/4 cup sour cream

Directions:

*Preheat oven to 350 degrees. Grease a bundt pan.
*Slice the bananas into approximately 1/4 - 1/3 inch rounds.
*Melt the butter, mix in the brown sugar and 1/2 tsp cinnamon, and spread into the bottom of the pan. Place the banana slices into the butter mixture, singly, in two rows along the bottom and barely up the side of the pan.
*Whisk together the cake mix, remaining cinnamon, allspice, cloves, and nutmeg. Separately, whisk together the oil and speculoos. Add to the cake mix, along with the eggs, milk, and sour cream. Beat for 2 minutes.
*Slowly pour the batter into the pan with the bananas, trying to keep the bananas in place as much as possible.
*Bake for 40 - 45 minutes, until the center of the cake springs back to the touch. Cool in the pan for 10 minutes before running a knife around the edge and inverting onto a serving plate.