Banana Oatmeal Coffee Cake

1/2 cup vegetable oil
2/3 cup packed brown sugar
2 eggs
1 cup mashed bananas – about 3
1 teaspoon vanilla
3/4 cup all-purpose flour
1 1/3 cups rolled oats
1/4 teaspoon salt
1 teaspoon baking soda

TOPPING:
3/4 cup rolled oats
1/3 cup brown sugar
2 tbsp. butter, melted
1/2 tsp. cinnamon
2 tbsp. chopped walnuts

1. Stir together flour, 1 1/3 cups oats, salt, and baking soda.
2. In a large bowl, mix the oil with 2/3 cup brown sugar. Beat in the eggs, then the bananas and vanilla. Beat the flour mixture into the banana mixture. Turn the batter into a greased and floured 8 inch square pan.
3. Mix 3/4 cup oats, 1/3 cup brown sugar, melted butter or margarine, cinnamon and walnuts if desired, together until crumbly. Sprinkle on top of batter.
4. Bake in preheated oven at 350°F for 40 to 45 minutes, or until it tests done. Transfer to a rack to cool.