QUEEN
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PREP: 15 min
COOK: 20 min
SERVES: 12

Peanut Butter & Banana Cupcakes

This cupcake recipe is a symphony of favourite flavours - creamy peanut butter, sweet ripe bananas, chocolate curls and wait for it....cream cheese frosting. Yum, yum and more yum!

Ingredients

Cupcakes

1/2 cup (140g) crunchy peanut butter
2 tbsp (40ml) extra virgin olive oil
3/4 cup EQUAL SPOONFUL
1 tsp Queen Vanilla Bean Paste
2 large eggs, lightly beaten
1 large ripe banana, mashed (135g)
1 cup (150g) self-raising flour
1/4 cup (60ml) buttermilk
crushed peanuts, to decorate
dark chocolate curls, to decorate

Icing

Method - Cupcakes

STEP 1

Preheat oven to 180°C (fan forced). Line 12 hole 1/3 cup capacity muffin tray with paper cases.

STEP 2

Put peanut butter, oil, mashed banana, Equal spoon for spoon and vanilla in a large bowl and beat with an electric hand beater until well combined. Beat in eggs, one at a time. Gently fold in half the flour.

STEP 3

Stir in buttermilk, and remaining flour, stirring until just combined. Spoon batter evenly into prepared holes and smooth surface using the back of a spoon. Bake for 15-20 minutes, or until cooked when tested with a skewer. Set aside to cool for 10 minutes then transfer to a wire rack to cool completely.

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Ingredients

250g block light cream cheese
1/3 cup EQUAL SPOONFUL
1/2 tsp finely grated lemon rind

Method - Icing

STEP 1

To make frosting, place all ingredients into a large bowl and beat with an electric hand beater until light and fluffy. Put into piping bag and pipe small mounds of frosting onto the centre of each cupcake. Decorate with peanuts, sprinkles and chocolate.

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