

Banana Cupcakes

Makes: 12 large

Ingredients:

125g melted butter, cooled
2 eggs, lightly beaten
3/4 cup milk, (room temperature)
3/4 cup caster sugar
1 tsp vanilla extract
1 mashed banana
2 cups SR flour, sifted

Icing: 125g cream cheese, softened

1/4 cup icing sugar
1 tsp softened butter
1 tsp lemon juice
1 tsp lemon rind

Equipment:

Basic toolbox, electric hand mixer, medium bowl, cup cake pans and papers

Method:

1. Preheat oven to 200° C.
2. Line patty pans with papers and set aside.
3. Crack eggs into a small bowl and lightly whisk, set aside.
4. Melt butter in microwave and allow to cool.
5. Place butter and sugar in a medium metal bowl and beat with hand mixer until creamy.
6. Add eggs and vanilla extract and stir through.
7. Peel banana and mash really well with a fork. Add to cake mixture and stir through.
8. Add 1 cup of the sifted flour and lightly fold into butter/sugar mixture.
9. Now add milk and stir through.
10. Add remaining flour and fold through mixture gently.
11. Fill paper pans 3/4's full.
12. Place tray in oven and bake for 12-15 minutes until a skewer inserted comes out clean.
13. When cakes have cooled, ice with lemon icing.
14. ICING: Sift icing sugar into a small bowl. Add all cream cheese, lemon rind and butter and stir through. Slowly add enough lemon juice until the icing reaches a spreadable consistency.

Enjoy!

Tasks within two * __* means please get an adult to help.

Recipe reference: created by Jacky Cronin, Wodonga West Primary School