

BANANA & CINNAMON CUPCAKES WITH CHOCOLATE BUTTERCREAM ICING



Makes 12



Prep Time 20 minutes



Cook Time 15-20 minutes



INGREDIENTS

- 12 patty cases (approx. 5cm diam x 6cm tall)
- 125g butter, softened
- $\frac{3}{4}$ cup soft brown sugar
- 2 eggs
- 1 cup mashed ripe bananas
- 1 $\frac{3}{4}$ cup flour

METHOD

1. Preheat oven to 180°C (fan bake). Place paper patty cases into a muffin tray.
2. In a mixing bowl beat butter and brown sugar until light and fluffy. Beat in the eggs one at a time.
3. Stir in mashed bananas. Sift flour, baking powder, baking soda and **Gregg's Ground Cinnamon** into the creamed

- 1 tsp baking powder
- 1 tsp baking soda
- 2 tsp **Gregg's Ground Cinnamon**
- 2 Tbsp milk
- 6 soft Cadbury chocolate caramels (optional)*

Chocolate Buttercream:

- 150g butter, softened
- 2 cups icing sugar
- 2 Tbsp cocoa
- ½ tsp **Gregg's Ground Cinnamon**
- 1-2 Tbsp milk

mixture. Gently fold in the dry ingredients with the milk until combined.

4. $\frac{3}{4}$ fill each patty case with the mixture. If wished, press a halved chocolate caramel into the mixture until covered. Bake for 15-20 minutes until cakes are cooked. They will spring back when lightly touched in the middle. Remove from the oven and stand for 5 minutes.
5. Carefully remove the cupcakes from the tin and transfer to a baking rack to cool completely. When cold, ice with the chocolate buttercream.

Chocolate Buttercream:

1. Beat butter until creamy. Add sifted icing sugar, cocoa and cinnamon. Continue beating until smooth, adding 1-2 tablespoons of milk if necessary to make it a piping consistency. Pipe a swirl on top of each of the cupcakes.

TIPS

- * Instead of Cadbury Chocolate Caramels you can also use Cadbury Salted Caramel Chocolate.
- Decorate with grated chocolate if wished.