



Banana Bread Cupcakes with Peanut Butter Frosting

“These rich, moist muffins topped with light and airy frosting are a hit! They also freeze beautifully (without the frosting). If you do not like peanut butter, these are equally as delicious plain, with nuts or chocolate chips mixed into the batter, or with cream cheese frosting.”

Ingredients (cupcakes)

2 cups all-purpose flour
1 cup sugar
1 tbsp. baking powder
1/2 tsp. salt
2 or 3 mashed bananas (should be very ripe)
1/3 cup whole milk
1 egg
1/4 cup vegetable oil

Directions

1. Preheat oven to 350F.
2. Spray muffin tin with nonstick spray.
3. Sift together flour, sugar, baking powder, and salt and place in a medium sized bowl.
4. Add remaining ingredients and stir just until dry ingredients are moistened. Do not overmix.
5. Pour batter into prepared muffin tin.
6. Bake for 45 minutes or until toothpick inserted in center comes out clean.
7. Remove from oven to cooling rack.
8. Let cool completely before adding frosting.

Ingredients (frosting)

6 ounces cream cheese, room temperature
1/3 cup powdered sugar
1/2 teaspoon salt
1 cup creamy peanut butter
1/2 teaspoon pure vanilla extract
1/2 cup heavy cream

Directions

1. With an electric mixer on medium-high speed, beat cream cheese and confectioners' sugar until pale and fluffy.
2. Add salt and peanut butter, and beat to combine.
3. Beat in vanilla.
4. In another bowl, with an electric mixer on medium-speed, whisk cream until medium-stiff peaks form.
5. Fold cream into peanut-butter mixture.
6. Use immediately, or refrigerate, covered tightly, up to 2 days. Before using, bring to room temperature and stir with a flexible spatula until smooth.

Recipe by *Family Day* Chef Melissa Buchbinder: thepinkaproncatering.blogspot.com

