

Banana Cupcake Recipe www.easy-cake-recipes.com

Ingredients:

- * 1/2 cup margerine, softened
- * 1 cup sugar
- * 2 eggs
- * 1 teaspoon vanilla extract
- * 1 cup mashed ripe bananas (around 3 medium sized bananas)
- * 1/4 cup buttermilk
- * 2 cups self-rising flour

Instructions:

Preheat oven to 350°F. Line eighteen 2 1/2 inch muffin pan cups with fluted paper liners.

In a large mixing bowl, cream shortening and sugar. Add the eggs, vanilla, bananas and buttermilk..

Add the flour mixture 1/2 cup at a time and mix thoroughly.

Spoon the batter into muffin pan cups. Bake 15-20 minutes or until a toothpick inserted in the center of the cupcakes comes out clean. Immediately remove cupcakes from the pans and cool compleely on wire rack.

When the cupcakes are cool, frost with your favorite icing. Here's our recipe for chocolate frosting.

A Chocolate Frosting Recipe:

- * 1/2 cup unsalted butter at room temperature
- * 3 cups powdered sugar
- * 3 tablespoons cocoa powder
- * 4 tablespoons heavy cream
- * 1 teaspoon vanilla

Cream the butter. Sift together the sugar and the cocoa. Gradually add into the butter, beating well after each addition. Add the cream and vanilla and beat until fluffy.