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## BANANA NUT

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Makes 18-20 cupcakes in standard cupcake pans

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## with HONEY CINNAMON BUTTERCREAM

### FOR THE BATTER /

1 ½ cup flour  
¾ cup sugar  
1 tsp. baking powder  
1 ½ tsp. baking soda  
¼ tsp. salt

½ cup butter (melted)  
4 large ripe bananas (sliced)  
2 large eggs  
½ tsp. almond extract  
2 cups mixed nuts  
(I had in the house walnuts, hazelnuts, pignoli and slivered almonds)

1 / Preheat oven to 350°F and line cupcake standard cupcake pans with liners (will yield 20 cupcakes).

2 / Spray a baking sheet with baking spray and spread the nuts (chopped if necessary) on the sheet. Bake for 7 minutes and then with a spatula flip the nuts over and bake for an additional 5 minutes. Remove from oven and set aside to cool.

3 / In a large bowl whisk together all of the dry ingredients.

4 / Clear a “well” in the middle of the dry ingredients. In the center of the bowl drop in the bananas, eggs and almond extract.

5 / With a hand mixer (or stand mixer) beat on med-high until completely incorporated.

6 / Fold the cooled toasted nuts into the batter.

7 / Evenly distribute the batter amongst the prepared cupcake pan, filling each cavity

⅔ the way full.

8 / Bake for 15-18 minutes or until toothpick inserted in the center of the cupcake comes out clean. \* I would usually tell you to let them cool completely before frosting, but I have to say, I kept ‘em warm and frosted them and the buttery goodness melted on the nutty goodness and oh my goodness they were good, so its up to you, warm or cool (or both?).

### FOR THE FROSTING /

1 cup butter, softened  
1 cup powdered sugar  
1 tbsp. honey  
½ tbsp. cinnamon

1 / With an electric mixer, cream the butter until light and fluffy.

2 / Beat in the powdered sugar until well combined.

3 / Add the honey and cinnamon and beat until just combined.

4 / Pipe onto cupcakes with your favorite tip!

Cupcakes can be stored overnight at room temperature, a week in the refrigerator or frozen up to 2 months, in airtight containers. Bring to room temperature before serving.