



# BANANA CUPCAKES WITH CHOCOLATE PEANUT BUTTER GANACHE AND HONEY CINNAMON FROSTING

*To the Crumb* by Marella G  
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## BANANA CUPCAKES

### PREP TIME

- Prep | 20 m
- Cook | 20 -50 m
- Ready in | 40 -70 m
- Duration | 5 days

### INGREDIENTS

#### Dry Ingredients

- 1 1/3 cups of flour
- 1/4 tsp baking powder
- 1/2 tsp baking soda
- 2/3 cup sugar
- 3/4 teaspoon salt
- 1 teaspoon cinnamon

#### Wet Ingredients

- 3 ripe bananas (or 4 if small)
- 5 tablespoons softened butter
- 2 eggs room temperature

### PROCEDURE

- 01 PREHEAT oven to 350 °F or 177 °C
- 02 MIX all dry ingredients
- 03 MASH bananas
- 04 MIX all wet ingredients
- 05 COMBINE wet and dry ingredients
- 06 GREASE loaf pan or cupcake mold with butter
- 07 PAT brown sugar on all sides of the greased pan or mold before pouring your batter in
- 08 BAKE for 40-50 minutes ( if loaf pan) or 20-30 minutes (if cupcake or muffin tin) at 350 °F or 177 °C
- 09 COOL for 15 minutes
- 10 MAKE your ganache and frosting while the cupcakes cool



## CHOCOLATE PEANUT BUTTER GANACHE

### PREP TIME

- Prep | 1 m
- Cook | 2 -3 m
- Ready in | 3-4 m
- Duration | 5 days

### INGREDIENTS

- 1/2 cup all - purpose cream
- 1/3 cup peanut butter
- 1 cup (6 ounces) dark chocolate buttons



## HONEY CINNAMON FROSTING

### PREP TIME

- Prep | 1 m
- Ready in | 4-5 m
- Duration | 5 days

### INGREDIENTS

- 1 1/4 cup confectioners' sugar
- 1/2 cup (1 stick) butter, room temperature
- 1 tablespoon honey
- 1/8 teaspoon ground cinnamon

### PROCEDURE

**01** MICROWAVE in intervals of 30 seconds to 1 minute for 2-3 minutes.

**02** MIX it during each interval until you get a smooth and glossy mixture.

### PROCEDURE

**01** BEAT all ingredients together in a medium bowl using an electric mixer until smooth. This usually takes 4 to 5 minutes. Note: Put butter in first then the confectioners' sugar, honey, and ground cinnamon.



## TOPPING IT OFF

pun intended :)

### PREP TIME

- Prep | 1 m
- Ready in | 2-5 m
- Duration | 5 days

### ASSEMBLY

01 **POUR** your chocolate peanut butter ganache on top of your cake or cupcake with a spoon so it is evenly spread (or you can dip the cupcakes into the ganache).

02 **PIPE** your honey cinnamon frosting on top designed to your desire

03 **GARNISH** your cake or cupcakes with fresh slices of banana or banana chips

**ENJOY!**

### ELEMENTS

- Chocolate Peanut Butter Ganache
- Honey Cinnamon Frosting
- Fresh banana slices or banana chips

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