



# 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

### 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.



## 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 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

### ELEMENTS

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

### 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!

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