



Banana Cream Cupcakes with Cream Cheese Icing

Rich and moist cupcakes for a great spring tea party or movie night.

375°F

Yield: 18 servings

1/2 cup	vegetable shortening
1-1/2 cups	granulated sugar
2 large	eggs
1 cup	over ripe bananas (about
2 medium)	
1 tsp	vanilla extract
2 cups	all-purpose flour

3/4 tsp	baking soda
1/2 tsp	baking powder
1/2 tsp	sea salt
1/2 cup	buttermilk

1. In a large bowl, cream shortening, sugar, eggs and vanilla.
2. In a bowl, whisk together flour, soda, baking powder and salt.
3. Add flour mixture alternately with buttermilk, starting and stopping with the flour.
4. Fill paper-lined muffin cups 2/3rds full. Bake until golden brown and a toothpick inserted into the center comes out clean, about 18 to 22 minutes. Cool in pan for 10 minutes before removing.
5. Cool on a rack completely before icing with *Cream Cheese Icing*

Cream Cheese Icing

Yield: about 2 cups

1 lb	cream cheese, room temperature
1/2 cup	unsalted butter, room temperature
1-1/2 tsp	pure vanilla extract
5 cups	powdered sugar

1. Beat the cream cheese and butter until smooth, for about 3 minutes. Add the vanilla. Gradually add the sugar. Refrigerate to firm the mixture.