



# BANANA CUPCAKES



SERVINGS:

6



TIME:

40 MINS



DIFFICULTY:

EASY



COST:

££££

## Ingredients:

- 125g wholemeal flour
- 3 tbsp sugar
- 2 tsp baking powder
- 1 medium egg
- 50 plain yoghurt
- 50ml rapeseed oil
- 2 ripe mashed bananas
- 100g cream cheese
- 100g smooth nut butter

## Method:

1. Preheat the oven to 220c/200 fan/gas 7
2. Pop the cupcake cases into a cupcake tin
3. Add the flour, sugar & baking powder to a mixing bowl and combine
4. Add the egg, yoghurt and oil to another mixing bowl and beat together
5. Make a well in the flour mix and pour in the egg mix. Stir to combine and then gently stir in the mashed banana
6. Evenly spoon the mixture into the cupcake cases
7. Place the cupcakes in the oven for around 20-30 minutes. Insert a skewer or clean knife into the centre of a cupcake, it should come out clean. Transfer the cupcakes to a wire rack to cool
8. Add the nut butter/cream cheese to a pipping bag & top the cupcakes
9. Serve and enjoy!