Hummingbird Cupcakes

NIBBLEDISH CONTRIBUTOR

Ingredients

Makes about 24mini cupcakes
Hummingbird Cake:

- 104g plain
- 1/2tsp bicarb soda
- 1/2tsp ground cinnamon
- pinch of salt
- 1 egg
- 113g sugar
- 1/3cup sunflower oil
- 2x1/3cup banana, mashed (forgot to weigh out in grams :P)
- 32g dessicated coconut
- 75g drained crushed pineapple

Lemon Cream Cheese Icing :

- 110g cream cheese
- 110g butter, room temperature
- 3tbs icing sugar
- 1 1/2tbs lemon juice

(note : add more icing sugar if it's not sweet enough, and more lemon if it's not tart enough)
Garnish (optional)

- Shredded coconut

- Shredded coconut - toasted

Instructions

This is the cupcake version of the Hummingbird Cake that I've posted before. I've omitted the walnut, and use normal sugar instead of brown sugar as I found it too wet for cupcakes.

1. Pre-heat conventional oven to 180 C

2. Combine flour, bicarb, cinnamon and salt, sift and set aside.
3. Beat egg and sugar until pale.
4. Add the oil and beat well together.
5. Fold in the banana and pineapple, mix well.
6. Add in all the dry ingredients (flour, coconut, etc) and mix together, try not to overmix.
7. Fill into the patty cases almost to the rim, the batter doesn't rise that much during baking.
8. Bake for about 15min.
9. To make the icing, beat all the ingredients together until smooth and creamy.
10. To toast the shredded coconut for garnish, spread them on a baking tray, and place in the oven until they turn golden brown. Keep a close eye on it, as it only takes a few minutes to toast them.
11. Using a spatula, cover the cooled cupcakes with the icing, and sprinkle the coconut on top.