



Banana Honey Cupcakes

NIBBLEDISH CONTRIBUTOR

Ingredients

Cake

- 75 g lightly salted butter, melted
- 75 g soft brown sugar
- 2 eggs
- 2 small very ripe bananas, mashed
- 125 g plain flour
- 1 tsp baking powder
- 1/4 tsp bicar soda

Frost

- 100 g unsalted butter, softened
- 3 tbsp icing sugar
- 2 tbsp clear honey

Instructions

MAKE 12

- Grease a 12-hole muffin tray or line with cake cases
 - Cream together the butter and sugar until pale and fluffy.
 - Add the eggs, one by one
 - Blend in mashed bananas
 - Fold in sifted flour, baking powder and bicar soda. mix well
 - Spoon the mixture into the muffin cases
-

-
- Bake in the oven at 160c until cooked through and golden, about 25-27 minutes.
 - Turn out onto a rack to cool.
 - Cream butter with sugar and honey until getting the right spreading texture
 - Spoon frost onto the cakes.
 - Leave to set before decorating with dried banana slices