Banana & Strawberry Butterfly Cupcakes

MAKES: 12 | TOTAL TIME: 50 MINUTES

INGREDIENTS

- 125 g butter, softened
- ¾ cup caster sugar
- 1 tsp vanilla extract
- 2 free range eggs
- 1 cup mashed very ripe banana (about 3 bananas)
- 1½ cups self-raising flour
- ½ tsp bi-carbonate of soda
- ⅓ cup milk

Topping:
- 250 g spreadable cream cheese
- 1 cup icing sugar mixture + extra for dusting
- 12 plump strawberries, hulled and halved lengthways

DIRECTIONS

1. Preheat oven to 180°C/160°C fan-forced. Line a 12 hole x ½ cup capacity muffin pan with paper patty cases.
2. Using electric beaters, beat butter, sugar and vanilla in a large bowl until light and fluffy. Beat in the eggs, one at a time, beating well after each addition. Add mashed banana and beat until well combined.
3. Sift flour and bi-carbonate of soda over the banana mixture. Add milk. Using a large metal spoon, gently stir until combined. Spoon evenly into prepared pans. Bake for 18 to 20 minutes until golden and cooked through when tested with a skewer. Cool in pans for 5 minutes, then turn out onto a rack to cool.
4. <u>To</u> make the topping, combine cream cheese and icing sugar in a bowl and beat until well combined. Top each cake with a dollop of cream cheese mixture. Decorate with strawberries and serve.

The BARN Recipe