



BANANA & STRAWBERRY BUTTERFLY CUPCAKES



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Preparation 30 mins | Cooking 20 mins | Makes 12

125g 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:

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

STEP 1 Preheat oven to 180°C/160°C fan-forced. Line a 12 hole x ½ cup capacity muffin pan with paper patty cases.

STEP 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.

STEP 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 18-20 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.

STEP 4 To 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.



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