

Mini Banana Cupcakes

with Fudge Icing

Yields 3 dozen mini cupcakes



BASIN HARBOR CLUB
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INGREDIENTS

Cupcakes

- 1¼ cup sugar
- ¼ cup vegetable oil
- 2 ea egg
- ¼ cup milk
- 1½ tsp baking soda
- ½ tsp salt
- 8 oz banana, very ripe
- 1½ cup all purpose flour
- 1/3 cup sour cream

PREPARATION

1. Combine sugar, oil, eggs and milk.
2. Blend in baking soda, salt and bananas.
3. Let mix to break up bananas.
4. Add flour, mix until combined.
5. Blend in sour cream.
6. Fill cupcake liners ¾ full.
7. Bake at 350° for 10-12 minutes or until golden brown.
8. When cool, top with fudge icing.

Icing

- 1 lb plus 9oz powdered sugar
- 4¼ oz light corn syrup
- 2½ oz vegetable shortening
- 5 oz cocoa powder
- 7½ oz water
- 2½ oz vegetable shortening
- ¾ tsp salt

1. Combine first 4 ingredients into mixer.
2. In a saucepan, combine last 3 ingredients & bring to a boil.
3. When shortening is melted, remove from heat.
4. Slowly pour into mixing bowl with sugar mixture.
5. Mix on low speed for 5 minutes.
6. Scrape well and mix at medium speed for 5 minutes.
7. Scrape well then whip on high for 5 minutes.
8. Icing is ready to top the cupcakes!