



Halloween Banana Cupcakes with extra chocolate



Ingredients (12-15 cupcakes)

4 very soft bananas

3 eggs

1 1/2 vanilla pod

165 g cane sugar

112 g flour

3/4 tsp baking powder

120 g butter

140g of the best dark chocolate you can get

How to:

Melt the butter and let it cool off. Mash the bananas and chop the chocolate in big pieces.

Beat the eggs, sugar and the vanilla into a white and fluffy mixture.

Mix the flour and baking powder together and sift into the batter. Add the mashed bananas and afterwards the chopped chocolate. Finally add the melted butter and fold gently with a spatula.

Divide the dough into 12-15 cupcake cases and bake at 200 degrees for 15-20 minutes, but keep an eye so they don't get burned.

Frosting:

300 g icing sugar

1 1/2 tsp. vanilla extract

150 g soft unsalted butter

Orange, black and green colour paste.

Stir all ingredients together with a hand mixer or kitchen machine for 5 minutes and add the colour you like.

Put the butter mixture into a piping bag and use tip 1M or 2D.

Decorate with various Halloween cupcake toppers.



Enjoy !

