

## **Peanut Butter Banana Cupcakes**

### **\*Peanut Butter Cream Cheese Frosting (makes 4.5 cups):**

3/4c unsalted butter, softened

6oz cream cheese

3/4c creamy peanut butter

1-1/2t vanilla extract

3-1/2c powdered sugar, sifted

### **Directions:**

Using electric or hand held mixer, beat butter on medium until creamy.

Add cream cheese, peanut butter & vanilla, beat until fully incorporated.

Gradually increase mixer speed to high, and continue beating until fluffy.

Gradually add powdered sugar and beat on low speed until well combined.

Turn mixer to high and beat until smooth.

### **\*Banana Cupcakes (makes 20 regular or 60 mini):**

1 box vanilla cake mix

1 box instant banana pudding

2 bananas, slightly over-ripe, mashed

### **Directions:**

Preheat oven to 350 degrees

Prepare cake batter according to box directions.

Stir in banana pudding mix and bananas.

Pour batter into lined cupcake pans, filling about 2/3 full.

Bake 14-16 mins for regular, 10-14 mins for mini cupcakes, or until a toothpick inserted near the center comes out clean.

Remove from baking pans and cool completely on a wire rack.

Top cooled cupcakes with peanut butter frosting.