

Banoffee Cupcakes



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the perfect combination of banana bread and banoffee pie. They are soft and fluffy with a tender crumb, perfectly sweet with a gooey toffee centre. Topped with a whipped vanilla buttercream and a dusting of chocolate, they are truly dreamy and couldn't be more perfect as a little sweet treat.

Ingredients

Sponge

- 280g self raising flour
- 2 tsp baking powder
- ½ tsp bicarbonate soda
- 200g light brown sugar
- 160g dairy free yoghurt, room temp
- 110ml vegetable oil
- 120ml dairy / dairy free milk, room temp
- 1 tsp apple cider vinegar
- 2 medium bananas, mashed

Toffee

- 1 tbsp maple syrup
- 100g dark brown sugar
- 100g butter (dairy free or dairy)
- 120g double cream (dairy free or dairy)

Buttercream

Instructions

1. Preheat the oven to 200 C Fan. Line a 6 inch jumbo muffin pan (9 cm x 4.5cm) with liners
2. Mix together milk and vinegar, set aside until the milk has started to curdle and thicken.
3. Pour into a large bowl and whisk in the yoghurt, oil and sugar.
4. Sift the dry ingredients and then gently whisk into the wet.
5. Fold through the mashed banana.
6. Gently mix until JUST combined - there may be some small lumps but that is fine! Overmixing may cause the cake to be dense and not rise.
7. Use an ice cream scoop or large spoon to divide the batter evenly among lined muffin cups, filling them right to the top.
8. Bake at 200 C for 5 minutes. Then, with the oven door still closed, reduce the oven temperature to 170 C and bake for another 13-15 minutes until a skewer inserted into the centre comes out clean.
9. Whilst the sponge is cooling, make the toffee sauce and buttercream.
10. Add maple syrup, dark brown sugar and butter to a saucepan and melt together on medium to high heat, stirring all the while until

- 200g dairy free butter, soft room temp
- 400g icing sugar
- 1-2 tbsp dairy free milk
- 1 tsp vanilla extract

bubbling. Remove from heat, pour in the cream and mix together.

Remove from the heat and allow to cool and thicken.

11. In the bowl of a stand mixer, cream the butter on med-high until light and fluffy (about 5 minutes), scraping down the bowl and paddle a few times in between. Add the powdered sugar bit by bit, scraping down the bowl and paddle between intervals. Then add the milk and vanilla extract. Mix on low until fully incorporated, about one minute.

12. Once the cupcakes are cool, remove the centres and fill with the toffee sauce. Spread or pipe the buttercream on top and then finish with a dusting of cocoa powder.

Notes

This recipe can be made with dairy products. Choose dairy products with at least 2% fat content for best results.

I used unsweetened soya milk and soya base yoghurt.

I used Flora Plant Butter.

