

Banana Pudding Cupcakes



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Soft and tender banana sponge filled with gooey vanilla custard. Sealed with creamy custard buttercream and finished with a dusting of crushed wafer biscuits, this cake has everything you know and love about the classic banana pudding.

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

Custard

- 480 ml dairy free milk
- 80g caster sugar
- 50g cornflour
- 2 tsp vanilla extract

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 center comes out clean.
9. Whilst the muffins are cooling make the filling.

- 50 g dairy free butter

Buttercream

- 200 g dairy free unsalted butter (soft at room temp)
- 275 g icing sugar
- 1 tsp vanilla extract
- 25g dairy free custard powder
- 1-2 tbsp dairy free milk, room temp

Topping

- Crushed vegan sponge fingers / wafer biscuits

10. In a saucepan over medium heat add the milk, sugar, vanilla extract and cornflour. Whisk well until smooth and then bring the mixture to a gentle simmer. On low-medium heat whisk continuously until the mixture starts to thicken.

11. Stir in the vegan butter until it has melted. The custard should be thick.

12. Transfer to a bowl and cover with clingfilm to prevent a skin from forming and allow it to cool.

13. Next make the buttercream. 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. Add in the vanilla extract and custard powder. Beat again until well combined. Slowly add in the milk with the mixer on low until you have a creamy consistency.

14. Once the cupcakes are cool remove the centre of each muffin and fill with the custard.

15. Seal with the frosting.

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.

