

Banana Cupcakes

MAKES 12 CUPCAKES

Don't let the simplicity of this recipe fool you. This batter yields a delicate texture that is ready, willing and able to please your taste buds. It's also a fabulous way to use overripe bananas.

Tips

This cupcake (before frosting) freezes well. Wrap them individually in plastic wrap and store them in resealable plastic freezer bags for up to 2 weeks.

Store overripe bananas in the freezer so that when the mood strikes you to bake something with banana (such as this cupcake), you have them at the ready.

Variation

Add $\frac{1}{2}$ cup (125 mL) semisweet chocolate chips to the batter.

- Preheat oven to 350°F (180°C)
- Muffin pan, lined with paper liners

1 $\frac{1}{4}$ cups	all-purpose flour	300 mL
1 tsp	baking soda	5 mL
Pinch	salt	Pinch
1 cup	granulated sugar	250 mL
$\frac{1}{2}$ cup	vegetable oil	125 mL
2	eggs	2
1 cup	mashed banana (about 2 large)	250 mL
1 tsp	vanilla	5 mL
	Frosting (see Frosting suggestions, below)	

- In a small bowl, mix together flour, baking soda and salt.
- In a bowl, whisk together sugar, oil and eggs until smooth. Add banana and vanilla, beating well. Add flour mixture, beating until smooth.
- Scoop batter into prepared pan. Bake in preheated oven for 24 to 28 minutes or until tops of cupcakes spring back when lightly touched. Let cool in pan on rack for 10 minutes. Remove from pan and let cool completely on rack. Top cooled cupcakes with frosting.

Frosting suggestions: Chocolate Fudge Frosting (page 153), Caramel Frosting (page 152) or Cream Cheese Icing (page 163).

Lemon

MAKES 12 CUPCAKES

This cupcake recipe is adapted from Hay's recipe for Lemon and Yoghurt Cake. Let me assure you that these cupcakes are to die for! This recipe is a little like a pound cake with luscious lemon flavor.

Tip

These cupcakes are fabulous when baked in a silicone muffin pan (see Tools & Equipment).

Variation

To make lime cupcakes, you can substitute lime juice for the lemon juice, lime zest for the lemon zest, and lime oil for the lime juice. If you don't have lime oil, just omit it.

Soaking

Rum

Apples

Chili

Cream

Lemon Yogurt Cupcakes

MAKES 12 CUPCAKES

This cupcake recipe is adapted from Donna Hay's recipe for Lime and Yoghurt Loaf Cake. Let me just say that these cupcakes are to die for! This recipe is a little bit like pound cake with lots of luscious lemon flavor.

Tip

These cupcakes are fabulous when baked in a silicone cupcake pan (see Tools and Equipment, page 15).

Variation

To make lime cupcakes, you can substitute lime juice for the lemon juice, lime zest for the lemon zest, and lime oil for the lemon oil. If you don't have lime oil, just omit it.

- Preheat oven to 350°F (180°C)
- Muffin pan, lined with paper liners

1 1/4 cups	all-purpose flour	300 mL
1 tsp	baking powder	5 mL
1/4 tsp	salt	1 mL
1 cup	granulated sugar	250 mL
1/2 cup	unsalted butter, melted and cooled	125 mL
1	egg	1
1/2 cup	plain yogurt	125 mL
2 tsp	grated lemon zest	10 mL
3 tbsp	freshly squeezed lemon juice	45 mL
1/2 tsp	lemon oil or lemon extract (see Tip, page 44)	2 mL
	Frosting (see Frosting suggestions, below)	

- In a small bowl, mix together flour, baking powder and salt.
- In a large bowl, whisk together sugar, butter and egg until smooth. Add yogurt, lemon zest and juice, and lemon oil, beating until smooth. Add flour mixture, beating just until smooth.
- Scoop batter into prepared pan. Bake in preheated oven for 22 to 25 minutes or until tops of cupcakes spring back when lightly touched. Let cool in pan on rack for 10 minutes. Remove from pan and let cool completely on rack. Top cooled cupcakes with frosting.

Frosting suggestions: Lemon Glaze (page 171), Vanilla Cream Frosting (page 165) or Lemon Cream (page 169).

Soaking liquid :

150 g Sugar Syrup
" banana purée
30 g lemon juice
40 g banana liquor
chiboust cream Grand Mariner

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Pineapple Cupcakes

MAKES 12 CUPCAKES

My husband really enjoys these cupcakes, especially topped with Cream Cheese Icing. He raids the kitchen late at night, unwraps a cupcake and steeps a pot of green or jasmine tea.

Tip

Don't use crushed pineapple in this recipe.

- Preheat oven to 350°F (180°C)
- Muffin pan, lined with paper liners

1 cup	all-purpose flour
1½ tsp	baking powder
Pinch	salt
¾ cup	granulated sugar
⅓ cup	vegetable oil
1	egg
½ cup	milk
1 cup	drained pineapple chunks, cut in half (see Tip, left)
	Frosting (see Frosting suggestions, below)

1. In a small bowl, mix together flour, baking and salt.
2. In a large bowl, whisk together sugar, oil and milk, making three additions of flour mixture two of milk, beating until smooth. Stir in pineapple.
3. Scoop batter into prepared pan. Bake in preheated oven for 20 to 25 minutes or until tops of cupcakes spring back when lightly touched. Let cool in pan on rack for 10 minutes. Remove from pan and cool completely on rack. Top cooled cupcakes with frosting.

Frosting suggestions: Cream Cheese Icing (page 163) or Rum Buttercream (page 177).