

## **QUICK BANANA CUPCAKES**

Source: Quick Cooking March/April 2002 (Wanda Thole)

Prep/Cooking Time: 30 minutes or so

### **INGREDIENTS:**

1/2 C shortening	1 1/2 C sugar
2 eggs	1 tsp vanilla extract
1 C (about 2 medium) mashed ripe bananas	1/4 C buttermilk
2 C all-purpose flour	1 tsp baking powder
3/4 tsp baking soda	1/2 tsp salt
1/2 C butter or margarine, softened	2 1/2 C powdered sugar
3-4 TBS milk	

### **DIRECTIONS:**

In large mixing bowl, cream shortening & sugar - add eggs, vanilla, bananas & buttermilk. In another bowl, combine flour, baking powder, baking soda & salt - add to banana mixture. Fill 18 paper-lined muffin cups 2/3 full. Bake 15-20 minutes @ 350° F or till toothpick comes out clean. Remove to wire racks to cool completely. In small mixing bowl, cream butter, powdered sugar & enough milk to achieve desired spreading consistency of the frosting - frost cupcakes. (Use more mashed bananas if stronger taste is desired!)

Makes: 18 cupcakes