

Hummingbird Cupcakes with Vanilla Buttercream and Toasted Coconut



Servings: 24

1 cup unsalted butter, softened
2 cups sugar
3 large eggs
2 teaspoons vanilla extract
2 cups mashed bananas
1/2 cup crushed pineapple, drained
3 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
1 cup shredded coconut
1 cup chopped walnuts

Vanilla Buttercream

3 tablespoons unsalted butter, softened
1 1/4 cups icing sugar
2 tablespoons milk
1/2 teaspoon vanilla extract
toasted coconut

In a large bowl cream together unsalted butter and sugar until light and fluffy 5-7 minutes.

Add eggs 1 at a time mixing after each addition. Stir in vanilla, mashed bananas, and pineapple.

Add all-purpose flour, baking soda, and salt. Mix well.

Fold in shredded coconut and chopped walnuts.

Fill 24 paper lined muffin cups 2/3 full.

Bake in 350°F oven for 20-25 minutes or until a toothpick inserted in the centre comes out clean.

Cool the cupcakes completely on a wire cooling rack.

Vanilla Buttercream:

In a bowl beat the butter. Add icing sugar, milk, and vanilla. Mix until smooth (Add an extra tablespoon of milk if necessary.)

Frost the cooled cupcakes and top with toasted coconut if desired.

Serve

Per Serving (excluding unknown items): 289 Calories; 13g Fat (39.3% calories from fat); 4g Protein; 41g Carbohydrate; 1g Dietary Fiber; 48mg Cholesterol; 106mg Sodium. Exchanges: 1 Grain (Starch); 1/2 Lean Meat; 1/2 Fruit; 0 Non-Fat Milk; 2 1/2 Fat; 1 1/2 Other Carbohydrates.