

Banana Cupcakes with Peanut Butter Frosting

Makes 12 cupcakes / Adapted from: "Craft of Baking" by Karen Demasco

For the cupcakes:

3/4 cup sugar

1/3 cup plus 2 tbsp grapeseed oil

**3-4 cup mashed bananas (about
1 1/2 medium bananas) ***

1 large egg

1 large egg Yolk

1/3 cup plus 2 tbsp buttermilk

1 tsp pure vanilla extract

1 cup plus 2 tbsp plain flour

3/4 tsp baking soda/powder

1/2 tsp salt

For the frosting:

2 large egg whites

1/4 cup sugar

**113 grams (4 ounces) unsalted
butter, cut into small pieces, at
room temperature**

1/4 cup creamy peanut butter

1/4 tsp pure vanilla extract

1/4 tsp salt

*The riper your bananas, the more
intense the flavour of your cupcakes

To start: Preheat the oven to 180°C/350°F (static bake). Line a standard 12-cup muffin tin with paper liners.

Method: In a medium bowl, whisk together the sugar and oil. Whisk in the banana, egg, egg yolk, buttermilk, and vanilla.

In another bowl, sift together the flour, baking soda, and salt. Using a whisk, mix the flour mixture into the banana mixture until just combined.

Divide the batter evenly among the muffin cups, filling them three quarters full. Bake, rotating the tin halfway through, until a cake tester inserted in the center of a cupcake comes out clean, about 18 to 20 minutes. Invert the cupcakes onto a wire rack, turn them top side up and let them cool completely.

To make the buttercream: Fill a medium saucepan with 2 inches of water and bring it to a simmer. In the bowl of an electric mixer, whisk together the egg whites and sugar. Set the bowl on top of the saucepan (making sure the base does not touch the water), and whisking constantly, heat the egg mixture until it is warm to the touch, about three minutes.

Transfer the bowl to the mixer fitted with the whisk attachment, and whisk on medium speed until the whites become translucent and shiny and form a soft peak, about 5 minutes.

With the machine running, add in the butter, a cube at a time, and mix until combined. Increase the speed to medium-high and add the peanut butter, vanilla, and salt. Scraping down the sides of the bowl as necessary, beat until the buttercream becomes shiny and creamy, about 10 minutes. Spread the buttercream over the tops of the cupcakes.

The cupcakes will last for up to three days if kept in an airtight container.