cinnamon toast crunch banana cupcakes

Yes, you read that right. This easy recipe for moist banana cupcakes also includes a delicious Cinnamon Toast Crunch icing. If that doesn't have you drooling (really, how couldn't it?), you might like to know that these crowd-pleasing cupcakes aren't only frosted, but also stuffed with the creamy, cinnamon cereal icing and topped with crunchy cereal bites.

MAKES: 18 CUPCAKES

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ingredients

Banana Cupcakes
2 cups flour
1½ cups sugar
¾ tsp baking soda
½ tsp baking powder
½ tsp kosher salt
2 eggs
½ cup vegetable oil
¼ cup buttermilk
1 tsp vanilla extract
1½ cups mashed bananas, about 3 bananas

Cinnamon Toast Crunch Frosting
1½ cups Cinnamon Toast Crunch Cereal, finely crushed
1 cup butter, softened
1 tsp vanilla extract
3 cups icing sugar
2 tbsp whole milk

Cinnamon Toast Crunch Cereal, crushed for garnish

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directions

1. For the cupcakes, preheat oven to 350ºF. Line 18 muffin cups with paper liners and coat with non-stick cooking spray. In a small bowl, combine flour, sugar, baking soda, baking powder and salt. Set aside.

2. In a medium bowl, whisk together eggs, vegetable oil, buttermilk and vanilla extract. Fold flour mixture and mashed bananas into egg mixture, just until all ingredients are combined. Spoon batter into prepared cupcake liners until each is 2/3 full. Bake 19-20 minutes or until a toothpick inserted in the center comes out clean. Cool completely.

3. For the frosting, using an electric mixer, combine crushed cereal, butter, vanilla extract and icing sugar on low speed. Once combined, on medium speed, add milk and beat until desired consistency.

4. To assemble the cupcakes, using a paring knife, cut out a small cone from the center of each cupcake. Spoon a small amount of frosting into each cupcake. Spread remaining frosting on top of the cupcakes and garnish with crushed cereal.

"I'm getting so old, I don't even buy green bananas anymore."

— CHI CHI RODRIGUEZ