

## **Banana Split Cupcakes**







DESSERT

## Ingredients

1 box cake mix yellow
1 cup banana very ripe mashed (2 medium)
O.5 cup vegetable oil
O.3 cup water
3 eggs
16 oz chocolate frosting
16 oz vanilla frosting
12 oz fluffy frosting

48 maraschino cherries dry with stems, patted

	0.3 cup sprinkles	
Equipment		
	bowl	
	oven	
	hand mixer	
	toothpicks	
	microwave	
	muffin liners	
Directions		
	Heat oven to 350°F.	
	Place mini paper baking cup in each of 24 mini muffin cups. In large bowl, beat cake mix, bananas, oil, water and eggs with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes. Fill each muffin cup two-thirds full. (Cover and refrigerate remaining batter until ready to bake.)	
	Bake 15 minutes or until toothpick comes out clean. Cool 5 minutes; remove from pans to cooling racks. Cool completely. Repeat with remaining batter to make 24 more mini cupcakes In small microwavable bowl, reserve 1/4 cup of the chocolate frosting. Spoon remaining frosting into decorating bag fitted with large star tip #	
	Pipe frosting onto 16 cupcakes. Repeat with white and strawberry frosting. Microwave reserved chocolate frosting on High 20 to 25 seconds or until smooth. Cool 1 minute; drizzle over frosting on each cupcake. Pipe dab of white frosting on each; top with a cherry and sprinkles.	
Nutrition Facts		
	PROTEIN 2.09% FAT 28.51% CARBS 69.4%	
Properties		
	emic Index:2.93, Glycemic Load:5.17, Inflammation Score:-1, Nutrition Score:1.9378260879413%	

## **Flavonoids**

Catechin: 0.19mg, Catechin: 0.19mg, Catechin: 0.19mg, Catechin: 0.19mg

## **Nutrients** (% of daily need)

Calories: 168.78kcal (8.44%), Fat: 5.42g (8.34%), Saturated Fat: 1.39g (8.68%), Carbohydrates: 29.69g (9.9%), Net Carbohydrates: 29.24g (10.63%), Sugar: 23.64g (26.27%), Cholesterol: 10.23mg (3.41%), Sodium: 130.33mg (5.67%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 0.89g (1.79%), Vitamin B2: 0.09mg (5.37%), Phosphorus: 50.11mg (5.01%), Vitamin E: 0.57mg (3.81%), Vitamin K: 3.4µg (3.23%), Calcium: 28.41mg (2.84%), Folate: 10.66µg (2.66%), Manganese: 0.05mg (2.65%), Iron: 0.46mg (2.57%), Vitamin B1: 0.03mg (1.99%), Copper: 0.04mg (1.92%), Selenium: 1.3µg (1.86%), Fiber: 0.46g (1.82%), Vitamin B3: 0.32mg (1.6%), Potassium: 45.24mg (1.29%), Vitamin B6: 0.03mg (1.26%), Magnesium: 4.61mg (1.15%), Vitamin B5: 0.11mg (1.06%)