



Winning Cupcake The King of Cupcakes (Elvis)

READY IN



24 min.

SERVINGS



55

CALORIES



194 kcal

DESSERT

Ingredients

- ☐ 1.8 teaspoons double-acting baking powder
- ☐ 0.5 teaspoon banana extract
- ☐ 1 large overripe banana mashed
- ☐ 4 tablespoons butter
- ☐ 0.3 cup buttermilk
- ☐ 1.8 cups cake flour
- ☐ 0.5 teaspoon cinnamon
- ☐ 2 tablespoons cup heavy whipping cream as needed

- ☐ 3 large egg yolks
- ☐ 2 cups powdered sugar sifted well
- ☐ 0.3 teaspoon salt
- ☐ 2 cups semi chocolate chips
- ☐ 2 cups smooth peanut butter
- ☐ 1.3 cups sugar
- ☐ 8 tablespoons cream butter unsalted sweet softened
- ☐ 1.5 teaspoons vanilla extract
- ☐ 0.3 cup vegetable oil
- ☐ 3 tablespoons vegetable oil
- ☐ 2 extra large eggs whole

Equipment

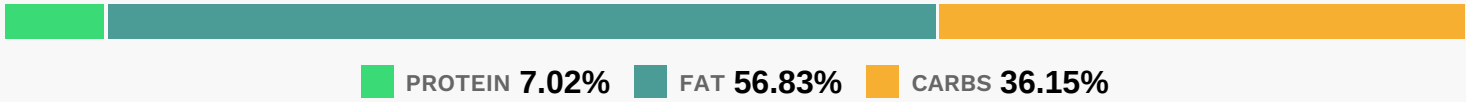
- ☐ bowl
- ☐ oven
- ☐ toothpicks
- ☐ microwave
- ☐ muffin liners

Directions

- ☐ Preheat the oven to 350 degrees F. Line mini cupcake pans with cupcake liners.
- ☐ Sift together the flour, baking powder, cinnamon, and salt. Set aside. In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs and yolks, 1 at a time, and then stir in the vanilla and banana extracts. Stir in the vegetable oil. Beat in the flour mixture, alternating with the buttermilk. Fold in the mashed banana.
- ☐ Fill the cupcake liners about three-quarters full.
- ☐ Bake until a toothpick inserted into the center of the cakes comes out clean, 8 to 10 minutes. Cool completely, and then frost with Peanut Butter Frosting and dip in Chocolate Coating and enjoy!

- ☐
- Beat together the butter and peanut butter until smooth and combined. Blend in the powdered sugar.
- ☐
- Add the cream, 1 tablespoon at a time, if the frosting is too thick.
- ☐
- Melt together the chocolate chips and vegetable oil in the microwave until completely melted.

Nutrition Facts



Properties

Glycemic Index:6.98, Glycemic Load:5.6, Inflammation Score:-2, Nutrition Score:4.0473913226439%

Flavonoids

Catechin: 0.15mg, Catechin: 0.15mg, Catechin: 0.15mg, Catechin: 0.15mg

Nutrients (% of daily need)

Calories: 194.16kcal (9.71%), Fat: 12.62g (19.41%), Saturated Fat: 4.59g (28.7%), Carbohydrates: 18.05g (6.02%), Net Carbohydrates: 16.91g (6.15%), Sugar: 12.62g (14.02%), Cholesterol: 25.33mg (8.44%), Sodium: 76.99mg (3.35%), Alcohol: 0.04g (100%), Alcohol %: 0.11% (100%), Caffeine: 5.63mg (1.88%), Protein: 3.51g (7.02%), Manganese: 0.27mg (13.37%), Vitamin E: 1.2mg (8.02%), Magnesium: 29.63mg (7.41%), Vitamin B3: 1.36mg (6.82%), Copper: 0.13mg (6.7%), Phosphorus: 65.97mg (6.6%), Selenium: 3.84µg (5.48%), Fiber: 1.14g (4.57%), Vitamin K: 4.57µg (4.35%), Iron: 0.7mg (3.9%), Zinc: 0.51mg (3.39%), Potassium: 110.34mg (3.15%), Vitamin B6: 0.06mg (3.1%), Folate: 12.37µg (3.09%), Vitamin B2: 0.05mg (2.7%), Vitamin A: 116.11IU (2.32%), Calcium: 22.25mg (2.22%), Vitamin B5: 0.21mg (2.14%), Vitamin B1: 0.02mg (1.49%), Vitamin B12: 0.06µg (1.01%)