Banana CupCakes

For years I would see banana cake mixes in the stores, now you will be hard pressed to find one. I guess the cake mix companies think banana cakes are out of style. I use all of my ripe bananas to make this very moist cake.

Preheat oven to 325°F
Two 12-tin cupcakes, lined with paper

Makes 24 cupcakes

3 cups	cake flour	2 cups	granulated sugar
1 tsp	baking soda	3 large	eggs
1/2 tsp	salt	2 tsp	vanilla extract
1/2 tsp	baking powder	1-1/2 cups	ripe bananas, smashed
1 cup	unsalted butter, room temperature	6 tbsp	buttermilk
		1/2 cup	chopped pecans

1. In a bowl, whisk together flour, soda, salt and baking powder. Set aside.

2. In mixer bowl, beat butter and sugar until creamy, about 2 minutes. Add eggs one at a time. Add vanilla, bananas and buttermilk. On low speed, combine dry ingredients; mix only until blended, about 3 minutes.

3. Fold in pecans. Pour in prepared baking pans. Bake in preheated oven until a toothpick inserted into center comes out clean, 22 to 28 minutes.

4. Cool in tins for 10 minutes then on a rack, remove and leave on rack until completely cool.

5. Ice with Cream Cheese Icing Swirls