

BANANA SPLIT CUPCAKES

INGREDIENTS:

FOR CUPCAKES:

1 package Duncan Hines Moist Deluxe Pineapple Supreme Cake Mix
8 ounces (1 cup) sour cream
1/2 cup (1 stick) softened butter
1/2 cup sugar
3/4 cup vegetable oil
4 large eggs

FOR ICING:

4 cups confectioners' sugar
1 cup (2 sticks) softened butter
1/2 teaspoon LorAnn Pure Vanilla Extract
1 to 2 tablespoons heavy cream (Depends on desired consistency)
1 teaspoon LorAnn Banana Bakery Emulsion
4 drops LorAnn Banana Cream Super-Strength Flavor
LorAnn Yellow Food Coloring (hue as desired)
2 or 3 drops of LorAnn Marshmallow Super-Strength Flavor

FOR CHOCOLATE GANACHE:

3/4 cup chocolate chips (bittersweet, dark, or milk chocolate)
3 tablespoons heavy cream
1 tablespoons butter



TOPPINGS:

Chopped nuts of your choice
Toasted coconut
Maraschino cherries

DIRECTIONS:

FOR CUPCAKES:

1. Preheat oven to 350 degrees Fahrenheit
2. In a large mixing bowl, add cake mix and all other ingredients and mix well.
3. Add 24 standard baking cups to muffin pan(s) and fill with cake batter to 3/4 full.
4. Bake for 20-22 minutes (or until a toothpick inserted in the middle comes out clean).
5. Remove from oven and allow to cool completely.

FOR ICING:

1. In a large mixing bowl, cream together sugar, vanilla extract and butter. Add heavy cream, one tablespoon at a time, until desired consistency is achieved. NOTE: Set aside 1/4 of the icing.
2. Using 3/4 of icing add and mix banana bakery emulsion and banana cream flavoring.
3. Add Yellow Food Coloring to desired hue (optional)
4. With remaining 1/4 of the icing add and mix 2 or 3 drops of marshmallow flavoring.

GANACHE:

1. In a double boiler, melt chocolate chips and mix in heavy cream, stirring until completely combined and smooth. Add butter and stir again until combined and smooth. Remove from heat and allow to cool slightly.

CONSTRUCTION:

1. Using a piping bag and round tip, plunge tip into center of cooled cupcakes and fill with marshmallow icing.
2. Banana icing can be spread or piped onto each cupcake.
3. Drizzle slightly cooled (but not set) ganache over banana icing.
4. Sprinkle nuts and coconut over ganache-topped cupcake. Place a maraschino cherry on top.

Makes 24 cupcakes

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