

Moorish Chocolate frosted banana muffins

We just love these banana muffins made even more irresistible with a layer of chocolate frosting on top.



Ingredients

Makes approx 12 muffins (in cupcake cakes) or 6-8 (baked in muffin cases)

125g butter (room temperature)
75g sugar
2 large organic eggs
1 tsp vanilla extract
350g plain flour
1 tsp baking powder
½ tsp bi-carbonate soda
a pinch of salt
2-3 ripe mashed bananas
A little milk

Method

Pre-heat the oven to 180C. Place cupcake/muffin cases in cupcake baking tin. If using a standard baking tray make sure the cases do not touch.

1. Cream butter, sugar and vanilla extract together with an electric whisk until the mixture is light and fluffy. Gradually add one egg at the time.
2. In a separate bowl sieve the flour and combine with the baking powder, bi-carbonate soda and salt

3. Carefully stir in the dry ingredients and the mashed bananas into the butter, sugar and egg mixture. You might need to add a little milk if the batter is very dry.
4. Divide the mixture between the cupcake/muffin cases and bake for 16-18 minutes, check with a skewer to see if the cupcakes are ready. Leave to cool on a wire rack before frosting.

Chocolate Frosting:

Especially delicious on chocolate cupcakes and banana muffins.

Ingredients

250g dark chocolate – if making the cupcakes for a children's birthday, use good quality milk chocolate, such as Green & Black's or Belgium milk chocolate
250ml double cream or whipping cream.

Method

1. Chop the chocolate into small pieces and place in a heatproof bowl.
2. Heat the cream – IMPORTANT to avoid it boiling.
3. Pour the cream over the chocolate pieces, leave to sit for 5 minutes before using a electric whisk to stir the frosting into a shiny, even frosting.
4. Smear a large helping on each cake or for a professional look; use a piping bag to create small chocolate master pieces.

Enjoy!