

## Banoffee Cheesecake Cupcakes



Average

A perfect after-dinner treat that takes inspiration from the traditional banoffee pies we know and love. The sweetened cream cheese is deliciously simple to make. Use shop bought toffee sauce for the finishing touch.

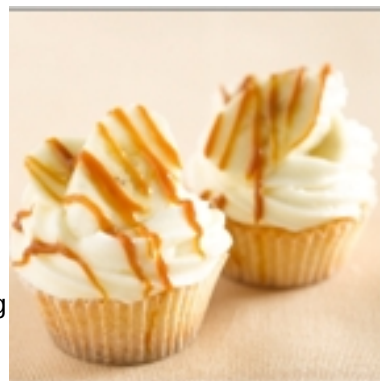
Makes 12 cupcakes

### Ingredients

110g (4oz) butter or margarine  
110g (4oz) caster sugar  
2 medium size eggs  
75g (3oz) self-raising flour, sieved  
2-3 drops Dr. Oetker Natural Vanilla Extract  
Dr. Oetker Baking Cases  
Fresh slices of banana  
toffee sauce  
For the sweetened cream cheese  
200g (7oz) cream cheese at room temperature  
50g (2oz) softened butter  
200g (7oz) icing sugar  
½ tsp Dr. Oetker Natural Vanilla Extract

### Method

1. Pre-heat the oven to 180°C/350°F/Gas Mark 4. Place the baking cases into a cupcake tin.
2. Cream together the butter and sugar until light and fluffy. Gradually beat in the eggs and the vanilla extract. If the mixture starts to curdle, add a little flour. Fold in the remaining flour with a spoon.
3. Place spoonfuls of the mixture into the baking cases and bake for 15-20 minutes until well risen and firm to the touch.
4. Remove from the oven and leave to cool on a cooling rack.



Are you looking for recipes or do you have any comments or questions?

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5. To make the sweetened cream cheese beat together the cream cheese and butter until smooth. Add the vanilla extract and then gradually beat in the icing sugar.

6. Using a palette knife or piping bag, cover the top of the cupcakes with a liberal helping of the sweetened cream cheese.

7. To decorate, cut the banana into diagonal slices and place a couple on top of the cream cheese.

8. For the finishing touch, drizzle the toffee sauce over the top of the cupcake.

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