



Vegan Banoffee Cupcakes

12 cupcakes



up to 20 Min.



Ingredients:

For the Cupcakes:

3 Bananas (mashed)
45 ml Vegetable Oil (3 tbsp)
90 g Caster Sugar
5 ml Dr. Oetker Madagascan Vanilla Extract (1 tsp)
225 g Plain Flour
7.5 g Dr. Oetker Baking Powder (1 1/2 tsp)
7.5 g Dr. Oetker Bicarbonate of Soda (1 1/2 tsp)
12 Dr. Oetker Muffin Cases
150 g Biscoff Smooth Spread

To Decorate:

400 g Dr. Oetker Cream Cheese Style Icing (1 Tub)
about 1 Banana (sliced)

- 1 For the Cupcakes:**
Preheat the oven to 180°C/ 160°C fan oven/Gas Mark 4. Line a 12 hole muffin tray with Muffin Cases.
- 2** Place the banana, oil, sugar and Vanilla Extract in a bowl and cream together until smooth. Sieve the flour, Baking Powder and Bicarbonate of Soda on top and fold into the mixture.
- 3** Divide the mixture equally between the muffin cases place a spoonful of caramelised biscuit spread into each muffin case and using a skewer marble through the mixture.
- 4** Place the cupcakes in the oven and bake for 20-25 minutes until the cupcakes are golden in colour and a skewer inserted into the centre comes out clean. - be careful if any caramel spread has bubbled over as it'll be very hot. Leave the cupcakes in the tray to cool for 15 minutes and then remove and place on a cooling rack to cool completely.
- 5 To Decorate:**
Once the cupcakes are completely cool, place a dollop of Cream Cheese Icing on each cupcake.



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- 6 When you are ready to serve, slice the banana and place a slice of banana on each cupcake and drizzle with any remaining caramel spread.

