



## ***Triple Chocolate banana nut cupcakes with cream cheese frosting***

*Ever so slightly adapted from Paula Deen by  
ChezChloe @wendyellenthomas.com*

### ***Cake:***

- *3 cups all-purpose flour, plus more for pans*
- *2 cups sugar*
- *1 teaspoon baking soda*
- *1 teaspoon baking powder*
- *1 teaspoon ground cinnamon 1/2 teaspoon salt*
- *3 eggs, beaten*
- *1 stick of butter room temp*
- *4 large ripe bananas, mashed*
- *1 1/2 teaspoons vanilla extract*
- *1 cup chopped walnuts*
- *12 oz chocolate (white, milk, dark)*

### ***Frosting:***

- *1 (8-ounce) package cream cheese, at room temperature*
- *1/2 cup butter (1 stick), at room temperature*
- *1 pound confectioners' sugar, sifted*
- *1 teaspoon vanilla extract*

### ***Directions***

*Preheat oven to 350 degrees F. Prepare cupcake tin with liners*

*In a mixing bowl, stir together the flour, baking soda and powder, cinnamon, and salt. Beat butter and sugar till fluffy then add eggs in one at a time. Stir in the banana, nuts, and vanilla. Add dry ingredients to butter mix with a wooden spoon 1/3 at a time, combining after each addition. Bake at 350° for 20-22 min until a toothpick comes out clean.*

***Frosting:*** *In a bowl, blend together the cream cheese and butter. Gradually add the confectioners' sugar and beat until light and fluffy. Beat in the vanilla. Stir in the pecans, or reserve them to sprinkle over the frosted cake. Fill and frost the cake when it is completely cool.*

*Makes 24 if you don't eat the raw batter*