

Banana Split Cupcakes

This recipe was submitted by LorAnn customer, Ron Payne, who made these enticing cupcakes for a co-worker's birthday. According to Ron, "The birthday girl and everyone she shared them with went WILD!!!"

Ingredients

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

Icing (set aside 1/4 of the complete icing)

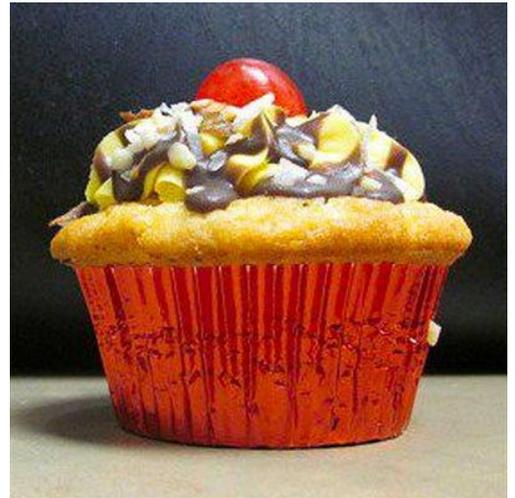
4 cups Confectioners' Sugar
 1 cup (2 sticks) softened butter
 1/2 teaspoon Pure Vanilla Extract
 1 to 2 tablespoons heavy cream (Depends on the consistency you desire)
 1 teaspoon LorAnn Banana Bakery Emulsion
 4 drops LorAnn Banana Cream Super Strength Flavoring
 Yellow Food Coloring to desired hue (optional)
 2 or 3 drops of LorAnn Marshmallow Super Strength Flavoring

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



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Directions

Cupcakes:

1. Preheat oven to 350 degrees F.
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.

Icing:

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.

To 3/4 of the complete icing add and mix:

1 teaspoon LorAnn Banana Bakery Emulsion
4 drops LorAnn Banana Cream Super Strength Flavoring
Yellow Food Coloring to desired hue (optional)

To the remaining 1/4 of the icing add and mix:

2 or 3 drops of LorAnn Marshmallow Super Strength Flavoring

Ganache:

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 (Piped is prettier).
3. Drizzle slightly cooled (but not set) ganache over banana icing.
4. Sprinkle nuts and coconut over ganache-topped cupcake.
5. Place a maraschino cherry on top.

Makes 24 cupcakes

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