

Banana Cupcakes with Peanut Butter Icing

CUPCAKES:

$\frac{3}{4}$ cup sugar (I use less)	$\frac{1}{2}$ cup quinoa flour
$\frac{1}{3}$ cup plus 2 T grape seed oil	$\frac{1}{2}$ cup plus 2 T ground hard white wheat flour
$\frac{3}{4}$ cup mashed bananas (about 1 $\frac{1}{2}$ medium)	2 T ultra gel
1 egg	$\frac{3}{4}$ tsp baking soda
$\frac{1}{3}$ cup plus 2 T buttermilk	$\frac{1}{2}$ tsp salt
$\frac{3}{4}$ tsp vanilla	$\frac{1}{2}$ cup chocolate chips

Preheat oven to 350 F. Line a 12 cup muffin tin with liners or spray with Vegelene.

In Bosch Mixer Bowl, with the batter/cookie whisks attached, whisk together the sugar and oil. Whisk in the banana, egg, buttermilk and vanilla.

In a separate bowl, sift together the flours, ultra gel, baking soda, and salt.

Add the flour mixture and the chocolate chips into the banana mixture in the Bosch bowl. Use the 'momentary' switch to just combine the wet and dry ingredients. Fill muffin cups $\frac{3}{4}$ full.

Bake 20 minutes.

Let cool then frost.

PEANUT BUTTER ICING

6 T soft butter	1 cup creamy peanut butter
$\frac{1}{8}$ cup brown sugar	1 cup sifted icing sugar
1 T dark brown sugar	$\frac{1}{4}$ cup cream
$\frac{1}{4}$ tsp salt	1 tsp vanilla

Add all ingredients to Bosch Bowl with French (regular) whisks attached. Cream well, scraping sides of bowl occasionally. Ensure ingredients are creamed well to avoid crunchy bits.

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