



## HUMMINGBIRD CUPCAKES

Servings: 12

Someone once told me that the humming bird cake got its name from the happy humming sound people make when they take their first bite. Intrigued, I knew I had to try my hand at a cupcake that holds the promise of happiness.

Yep. And with coconut, banana, chunks of pineapple and walnuts (or pecans) - what a promise kept!

### INGREDIENTS:

125g	SCS Unsalted Butter (softened)
240g	Sunshine Plain Flour
1/2 tsp	Baking Soda
1/2 tsp	Baking Powder
1 tsp	Ground Cinnamon (adjust to taste)
2 large	Ripe and Speckled Bananas (mashed)
80g	Crushed Pineapple (Drained)
50g	Walnuts or Pecans (toasted and chopped)
2/3 cup	Shredded Coconut (fresh preferred)
160g	SIS Fine Grain White Sugar (adjust according to taste; depending on the sweetness of the bananas)
1/2 tsp	Salt
1 tsp	Vanilla Extract
2 tbsps	Coconut Cream
2 tbsps	Rum
2	Eggs

### For the frosting

114g	SCS Unsalted Butter (at room temperature)
340g	Cream Cheese
1 tbsp	Vanilla Extract
156g	Powdered Sugar (sifted)

1. Preheat oven to 170°C.
2. Sift and whisk together the flour, baking soda, baking powder, salt and cinnamon together.
3. In a large bowl, cream butter and sugar together with an electric mixer until pale and fluffy.
4. Mix in the eggs, one by one, and vanilla extract until fully combined.
5. Fold in flour mixture, rum, banana, coconut cream and walnuts until smooth.
6. Fill a lined cupcake tray and bake for 18 to 20 minutes.

### Frosting

1. To make the cream cheese frosting, mix together all the necessary ingredients with an electric mixer, until smooth and well combined.
2. Put the frosting in a piping bag with the desired tip and frost the cooled cupcakes..