Banana Caramel Cupcakes

2½ cups all-purpose flour

1 tbsp. baking powder

½ tsp. salt

12 tbsp. unsalted butter, at room temperature

2½ cups sugar

6 eggs

1 cup plus 2 tbsp. buttermilk

1 1/3 cups mashed ripe banana

Caramel buttercream

In a medium bowl combine the flour, baking powder and salt; whisk together and set aside.

Cream together the butter and sugar on medium-high speed until light and fluffy, about 2 minutes.

​Mix in the mashed banana until well combined.

​Reduce the mixer speed to medium low and add in eggs one at a time, scraping down the sides of the bowl as needed.

​With the mixer on low speed alternately add the dry ingredients and buttermilk, beginning and ending with the dry ingredients and mixing only until just incorporated.

​Pour batter into prepared cupcake pan and bake 25 minutes at 350. (For jumbo cupcakes.) Cool on wire racks.

​Frost with caramel buttercream and drizzle with caramel sauce.