Banana Cupcakes with Chocolate Peanut Butter Frosting

Cupcakes

½ cup (115g) unsalted butter, softened to room temperature

½ cup (100g) light or dark brown sugar

¾ cup (150g) granulated sugar

3 large eggs, room temperature

1 and ½ cups mashed banana (about 3 large very ripe bananas)

2 teaspoons vanilla extract

2 cups (250g) all-purpose flour

1 teaspoon baking soda

½ teaspoon ground cinnamon

1 teaspoon salt

½ cup (120ml) buttermilk

1 cup (180g) mini or regular semi-sweet chocolate chips

Milk Chocolate Frosting

1 and 3/4 cups (210g) confectioners' sugar

1/4 cup (32g) unsweetened cocoa powder

1/2 cup (115g) unsalted butter, softened to room temperature

2 Tablespoons (30ml) heavy cream or half-and-half\*

1 teaspoon vanilla extract

salt, to taste

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Peanut Butter Frosting

3/4 cup (185g) creamy peanut butter

4 Tablespoons (60g) unsalted butter, softened to room temperature

3/4 cup (90g) confectioners' sugar

1 teaspoon vanilla extract

3 Tablespoons (45ml) heavy cream or half-and-half

Preheat oven to 350F degrees.

Line two 12-count muffin pans with 18 cupcake liners.

Beat the butter, brown sugar, and granulated sugar together in a large bowl on medium speed until creamed.

​About 2-3 minutes. With the mixer running on low speed, add the eggs, one at a time, beating well after each addition.

​Add the mashed bananas and vanilla, beating on low speed for about 1 minute.

Whisk the flour, baking soda, cinnamon, and salt together in a medium bowl.

Slowly add the dry ingredients to the wet ingredients in 3 additions alternating with milk.

Fold in the chocolate chips.

​Spoon the batter evenly into 18 cupcake liners.

​Bake each batch for 17-19 minutes or until a toothpick inserted in the middle of a cupcake comes out clean.

Allow to cool completely before frosting.

For the chocolate frosting: sift together the confectioners' sugar and cocoa powder to assure there are no lumps. Set aside.

​With a handheld or stand mixer fitted with a paddle attachment, beat the butter on medium speed until creamy - about 2 minutes.

​Gradually add the sifted sugar/cocoa powder alternately with the heavy cream and vanilla. Beat on low speed after each addition. Once all added, beat on high speed until creamy and combined for at least 2 minutes. Add a pinch of salt if frosting is too sweet.

​For the peanut butter frosting: With a handheld or stand mixer fitted with a paddle attachment, beat the peanut butter and butter on medium speed until creamy and completely smooth - about 3 minutes.

​Add the confectioners' sugar and vanilla. Mix on medium until combined. Add the cream and mix on high until creamy, at least 2 minutes. Add a pinch of salt if frosting is too sweet.

Frost cooled cupcakes with a piping bag/tip.