​Banana Cupcakes with Nutella Buttercream Frosting

1 1/4 cups + 2 Tbsp all purpose flour

2 Tbsp cornstarch

1/2 tsp baking soda

1/4 tsp salt

3/4 cup mashed over-ripe bananas (from about 2 medium bananas)

1/2 tsp lemon juice

1/4 cup butter, at room temperature

2 Tbsp vegetable oil, divided

1/2 cup granulated sugar

1/4 cup packed light-brown sugar

1 large egg

1 large egg white

1/2 tsp vanilla extract

2/3 cup buttermilk

Nutella Buttercream Frosting

Preheat oven to 350 degrees. In a mixing bowl, whisk together flour, cornstarch, baking soda and salt for 30 seconds.

​Mash bananas together with lemon juice, set aside.

​In the bowl of an electric stand mixer fitted with the paddle attachment, whip butter, 1 Tbsp vegetable oil, sugar and brown sugar until pale and fluffy.

​Mix in remaining 1 Tbsp vegetable oil. Blend in egg, then blend in egg white and vanilla.

​Mix in banana mixture.

​With mixer set on low speed and working in three separate batches, add in 1/3 of the flour mixture alternating with 1/2 of the buttermilk and mixing just until combined after each addition.

​Divide mixture among 14 - 15 paper lined muffin cups, filling each cup 2/3 full.

​Bake in preheated oven until toothpick inserted into center of cupcake comes out clean, about 18 - 22 minutes.

Allow to cool in muffin tin several minutes then transfer to a wire rack to cool completely.