Hummingbird Cupcakes

Cupcakes:

2 cups all-purpose flour

½ teaspoon baking soda

¾ teaspoon salt

¾ teaspoon ground cinnamon

1 & 1/3 cups mashed banana (2 to 3 large bananas)

2/3 cup crushed pineapple, drained (about half of a 20-ounce can)

2/3 cup walnuts or pecans, toasted and chopped

1 & 1/3 cups granulated sugar

11 tablespoons unsalted butter, melted and cooled

1½ teaspoons vanilla extract

2 eggs

Frosting:

12 ounces cream cheese

½ cup unsalted butter, at room temperature

1 tablespoon vanilla extract

4 cups powdered sugar

Whisk together the flour, baking soda, salt, and cinnamon; set aside.

In another bowl, stir together the banana, pineapple, walnuts; set aside.

With an electric mixer on medium-high speed, beat the butter, sugar, and vanilla until combined.

Add the eggs, one at a time, beating until each is incorporated, scraping down the sides of the bowl as needed.

Continue beating until the mixture is pale and fluffy.

Add the banana mixture to the egg mixture, beating until combined.

Stir in the flour mixture with a rubber spatula.

Divide the batter evenly among the lined cups, filling each three-quarters full.

Bake, rotating tins halfway through, until golden brown and a cake tester inserted in the centers comes out clean, about 20 minutes.

Combine frosting ingredients in mixer and frost cupcakes.  Sprinkle with cinnamon.