



Monkey Around

What flavor are these cupcakes?
Banana, silly. You can use a boxed
mix instead of our recipe, but mash
real fruit and add it to the batter.



BAKE

- 1 $\frac{2}{3}$ cups white whole-wheat flour
- 1 tsp. baking powder
- $\frac{1}{2}$ tsp. baking soda
- $\frac{1}{4}$ tsp. salt
- 1 cup mashed bananas, about 2 large
- $\frac{1}{3}$ cup buttermilk
- 1 tsp. vanilla extract
- $\frac{1}{2}$ cup canola oil
- 1 cup sugar
- 2 large eggs
- $\frac{2}{3}$ cup chocolate chips (mini chips ideal)

1 Preheat oven to 350°F. Line 18 muffin cups. Combine first four ingredients in a bowl. In another bowl, blend bananas, buttermilk, and vanilla. Beat in oil and sugar. Add eggs one at a time, beating well after each. Alternately add flour and banana mixtures, ending with the flour. Stir in chocolate chips.
2 Fill cups, Bake 15 to 20 minutes. Let cool on a wire rack.

DECORATE

- $\frac{1}{2}$ cup heavy cream
- 2 Tbs. light corn syrup
- $\frac{1}{2}$ cups chocolate chips
- 18 gingersnap cookies
- 18 mini Oreos
- 1 tube (4.25 oz.) white decorating frosting
- 36 mini brown M&M's

1 Heat cream and corn syrup in a saucepan until mixture begins to boil.

Remove from heat; add chocolate chips.

Cover; let stand 5 minutes. Stir until smooth. Glaze cupcakes with chocolate. Spoon extra into a plastic bag and refrigerate.

2 Cut gingersnaps to make a mouth. For ears, separate Oreo tops and bottoms and remove filling. Pipe on white frosting for eyes and top with M&M's. Snip a small corner from bag of chocolate; pipe on hair and nostrils. Makes 18 cupcakes.