



COOKING CLASSES
AT SUR LA TABLE

**BANANA PEANUT BUTTER
CUPCAKES**

WITH SUR LA TABLE CHEF

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

Produce

- 2 ripe bababs

Dairy

- 1/3 cup buttermilk
- 2 eggs
- 16 ounces cream cheese
- 8 ounces unsalted butter

Pantry Items

- All purpose flour
- Baking soda
- Baking powder
- Kosher salt
- Ground Cinnamon
- Vanilla bean paste
- Granulated Sugar
- 3 cups Confectioners sugar

Dry/Canned Goods

- 8 ounces creamy peanut butter

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Hand Tools/Gadgets

- Fine mesh sieve
- Silicone spatula
- Mixing bowls, various sizes
- Measuring cups and spoons
- Whisk
- Mini offset spatula

Appliances

- Stand mixer with paddle attachment

Bakeware

- Standard muffin pan

Other

- Paper cupcake liners

Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

Banana Cupcakes

1. Preheat oven to 350°F
2. Line standard muffin tin with cupcake liners

Peanut Butter Frosting

1. Allow cream cheese and butter come to room temperature

BANANA CUPCAKES

Yield: 12 cupcakes

1 1/2 cups all purpose flour
3/4 teaspoon baking soda
1 1/2 teaspoons baking powder
1/2 teaspoon Kosher salt
1/2 teaspoon ground cinnamon
1 cup ripe bananas, mashed
1/3 cup buttermilk
1/2 teaspoon vanilla bean paste
3/4 cup granulated sugar
2 large eggs

Preheat oven to 350°F and line standard muffin tin with cupcake liners.

1. **To make batter:** To a mixing bowl add the flour, baking soda, baking powder, salt and cinnamon, whisk to incorporate.
2. To a mixing bowl add the bananas, buttermilk and vanilla bean paste, mix to incorporate.
3. To the bowl of a stand mixer fitted with paddle attachment add the butter and sugar, mix until light and creamy, 2 to 4 minutes. Add eggs 1 at a time, mixing to combine after each addition.
4. To the butter mixture, add the flour mixture and banana mixture in three portions, alternating and mixing to combine after each addition.
5. **To bake:** Portion the batter into muffin pan and bake 20 minutes, or until a toothpick inserted into the center comes out clean.

Recipe variations:

- Adding 1 ounce of dark rum makes these cupcakes even more delicious.

PEANUT BUTTER FROSTING

Yield: Frosting for 24 cupcakes

*16 ounces cream cheese, room temperature
8 ounces unsalted butter, room temperature
8 ounce smooth peanut butter
3 cups confectioner's sugar*

1. **To make frosting:** To the bowl of a stand mixer fitted with paddle attachment, add the cream cheese, butter and peanut butter. On medium speed, beat the mixture until smooth and creamy.
2. To a fine mesh strainer, add the confectioners sugar and sift onto the peanut butter mixture. Blend until combined and smooth.