

BANANA SPLIT CUPCAKES

makes: 15-16 cupcakes

INGREDIENTS

- | | |
|------------------------------|--------------------------------------|
| 1 tablespoon cider vinegar | 1 teaspoon almond extract |
| 1 ½ cups plain soymilk | 1/2 cup mini chocolate chips |
| 2 1/8 cups flour | ½ cup shortening (crisco) |
| 2 teaspoon baking powder | ½ cup margarine |
| ½ teaspoon baking soda | 3 ½ cup confectioners' sugar, sifted |
| ½ teaspoon kosher salt | 1 ½ teaspoons vanilla extract |
| 1 1/8 cups sugar | ¼ cup soy milk |
| 1/2 cup mashed ripe banana | 2 ounces semisweet chocolate, melted |
| ½ cup canola oil | 1 teaspoon corn syrup |
| 1 ¼ teaspoon vanilla extract | 3 tablespoons soy milk |

Preheat the oven to 350°. Line muffin cups with paper cupcake liners. Lightly spray liners and top of pan with cooking spray. This will prevent the tops of the cupcakes from sticking to the pan when they rise. Set aside.

Combined apple cider vinegar and soymilk in small bowl. Stir well and set aside (the mixture will curdle).

In a bowl, mash banana with canola oil until incorporated. Add extracts and mix well.

- I**n a large mixing bowl, stir together the flour, sugar, baking powder, baking soda, and salt. Add the curdled soymilk and banana mixtures to the dry ingredients and stir until smooth (try not to overmix it). Mix in chocolate chips.
- F**ill each muffin cup with $\frac{1}{4}$ cup of batter. Bake for 15 to 20 minutes, or until a toothpick inserted in the middle of a cupcake comes out clean.
- L**et cool in the pans for 5 minutes, then remove and place on a wire rack. Cool completely before frosting.
- F**or frosting: With electric mixer, beat margarine and shortening until fluffy, 3-5 minutes. Add powdered sugar 1 cup at a time and continue to beat until all the sugar is incorporated. Add soymilk and vanilla and continue to beat for another 5 minutes. Spread generously on cupcakes.
- M**elt chocolate in the microwave by heating for 20 seconds, stirring, heating for another 20 seconds, until melted. Add soy milk and corn syrup and stir. Drizzle chocolate over frosted cupcakes, top with a cherry and/or chopped nuts and sprinkles, and enjoy.
- W**hile these cupcakes do have banana in them, they do NOT by any means count as breakfast.