

# **Banana Chocolate Chunk Cupcakes**

Adapted from [The Cake Book](#)

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## **Ingredients:**

- 2 1/2 cups cake flour
- 1 1/2 teaspoons baking soda
- 1/4 teaspoon salt
- 2 teaspoons ground cinnamon
- 1/4 teaspoon ground cardamom
- 1 1/2 cups mashed ripe bananas (about 3 large bananas)
- 1/2 cup sour cream
- 11 Tablespoons unsalted butter, softened
- 6 Tablespoons safflower oil, or other neutral vegetable oil
- 1 cup granulated sugar
- 1/2 cup firmly packed dark brown sugar
- 3 large eggs
- 1 1/2 teaspoons vanilla extract
- 1 (11.5 ounce) bag chocolate chunks

## **Directions:**

1. Preheat oven to 350 degrees F. Line cupcake pans with liners. Set aside.
2. In a medium mixing bowl, whisk together the flour, baking soda, salt, cinnamon, and cardamom. Set aside.
3. In a small mixing bowl, combine the mashed bananas and sour cream. Set aside.
4. In the bowl of an electric mixer, using the paddle attachment, beat the butter on medium high speed until creamy, about 30 seconds.
5. Add the oil, granulated, and brown sugars and beat on high speed until light and creamy, about 3 minutes.
6. Reduce speed to medium and mix in eggs, one at a time, beating well after each addition and scraping down the sides of the bowl as necessary.
7. Beat in the vanilla extract.
8. Reduce mixer speed to low and add the flour mixture in 3 additions, alternating with the banana mixture in 2 additions. Mix until just blended.
9. Remove bowl from mixer and stir in chocolate chunks by hand.
10. Scoop batter into cupcake liners, filling each liner 2/3 full.
11. Bake for 18-22 minutes or until a tester inserted into the center of the cupcakes comes out clean.

12. Allow to cool in the pan for 15 minutes then place cupcakes on a cooling rack to cool completely.
13. Top cupcakes with [chocolate buttercream frosting](#).
14. Serve and enjoy!!