

Banana Cupcakes

4 very ripe bananas-mashed

2 cups white sugar

2 cups self-rising flour

2 eggs

3/4 cup vegetable oil

1 teaspoon vanilla extract

Preheat oven to 350 degrees F

Grease cupcake liners or 9 x 13 pan

Combine sugar and self-rising flour in a large bowl. Add bananas, eggs, vegetable oil, and vanilla extract. Beat until combined on low-medium speed.

Pour dough into prepared cupcake liners.

Bake for 15-18 minutes or until inserted toothpick is clean.

Cream Cheese Frosting

1 (8 ounce) box of cream cheese, softened

1 stick (1/2 cup) of butter, softened

1 (1 pound) box of confectioners sugar

1 teaspoon vanilla

Beat all ingredients in a large bowl until smooth on medium speed.