

GLUTEN FREE BANANA BLUEBERRY CUPCAKES

Ingredients:

125g butter or margarine
¾ cup firmly packed brown sugar
1 teas vanilla extract
1 cup mashed very ripe banana
1 egg lightly beaten
1 1/2 cups Gluten Free Self Raising Flour
½ teas gluten free baking pwdr
½ teas cinnamon
2 tabs milk

Method:

Pre heat oven to 170 normal or 150 fan forced

Put butter, sugar, vanilla in a saucepan, stir over moderate heat until melted. Remove from heat, add in mashed banana

Add egg, flour and milk and mix until well combined

Put into cupcake cases and bake for around 30 mins

Blueberry filling:

250g frozen blueberries

1/3 cup water

3 tabs sugar

2 – 3 teas lemon juice

Cooking berries and water until soft and liquid has reduced a bit, add sugar and lemon juice until consistency is thick.

Cream Cheese Frosting:

450g Icing Sugar

225g cream cheese

60g butter

3 tabs lemon juice (or to taste)

Beat cream cheese and butter together until smooth, add in icing sugar in two lots, add lemon juice and beat until light and fluffy

Cut holes in cupcakes, fill with blueberry mixture, then ice with cream cheese frosting.