



Century
Federal Credit Union

Recipes for Success

Chocolate Covered Banana Cupcakes

Jen, Marketing Director

Ingredients

- 1 box of yellow cake mix
- 2 small –medium ripened bananas, smashed
- 8oz of cream cheese, softened
- 1 stick of butter, softened
- 1 tsp vanilla
- 2 Tbsp unsweetened coco powder
- 4 cups of powdered sugar
- Banana chips



Directions

1. Preheat oven to 350° & line muffin tins
2. In a large bowl combine all of the cake mix necessary ingredients and mix to combine. Incorporate in the smashed banana.
3. Fill 2/3 of the way in each liner and bake for 20-22 minutes and cool completely.
4. In a large bowl, thoroughly cream together cream cheese and butter. Then add vanilla and coco powder and thoroughly mix together. Add in powdered sugar until you get the correct frosting consistency.
5. Frost cupcakes and top with a banana chips.