



Kerry's Vegan banana cupcakes

Cooking time: 11 mins

Ingredients

- 240g self-raising flour
- 140g sugar (you can reduce to 100g if you prefer something less sweet)
- ½ teaspoon salt
- 1 teaspoon bicarbonate of soda
- 2 large ripe bananas well mashed
- 240g of vegan mayonnaise
- 1 teaspoon vanilla

Method

1. Prepare the cupcake tins by greasing thoroughly or using paper/silicone cases.
2. Set the oven to preheat at 170 degrees.
3. Mix the dry ingredients together.
4. Mix the wet ingredients in a separate bowl to the dry ingredients.
5. Combine all ingredients (including the chocolate chips if using) into the same bowl and stir a maximum of 20 times! It will be thick.
6. Pour into the prepared cupcake tins and bake at 170 degrees for about 11 mins, they should be firm to the touch.
7. Leave to cool completely.
8. Decorate with vegan buttercream (same method as regular buttercream but using vegan butter!) and chocolate chips if desired.



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