Banana Cupcakes

Ingredients
80g softened butter/margarine
240g plain flour
140g caster sugar
200ml whole milk
1 tbsp baking powder
¼ tsp salt
1 tsp vanilla essence
2 ripe bananas
2 eggs

Method

1. Add the vanilla essence to the milk.
2. Mash the bananas with a fork in a bowl and set aside.
3. Sieve the flour into a large bowl then stir together with the baking powder and salt.
4. Cream the butter and sugar together in a large bowl using a fork or hand whisk.
5. Carefully stir the eggs into the sugar and butter (gradually adding the flour if it starts to curdle).
6. Add the remaining flour mixture to the butter, sugar and eggs using a hand or electric whisk, gradually adding the milk until smooth with the consistency of wallpaper paste (you may not need all of the milk).
7. Stir in the mashed bananas.
8. Spoon the mixture into cupcake cases (or a loaf tin lined with baking parchment)
9. Bake in the oven at 180°C for 10 – 15 minutes or until golden (longer if using the loaf tin approximately 40 minutes).
10. Leave to cool on a rack then decorate with icing sugar or frosting.