



Banana Cream Pie Cupcakes

Author: Lindsay Conchar Prep Time: 1 hour 45 minutes

Cook Time: 15 minutes Total Time: 2 hours

Yield: 12-14 Cupcakes 1x 2x 3x Category: Dessert Method: Oven

Cuisine: American

Description

These **Banana Cream Pie Cupcakes** are to die for! It's a banana cupcake with a cream pie filling that's topped with a delicious banana frosting.

Ingredients

SCALE 1x 2x 3x

Banana Cupcakes:

10 tbsp (140g) unsalted butter, room temperature
1 cup sugar (207g)
1 tsp vanilla extract
1 large egg white
1 large egg
1 2/3 cups (217g) all purpose flour
1 1/2 tsp baking powder
1/4 tsp salt
1/2 cup (120ml) mashed bananas
1/2 cup (120ml) milk
2 tbsp (30ml) water

Cream Filling

1/4 cup (52g) sugar
1 tbsp cornstarch
3/4 cup (180ml) whole milk
1 egg yolk, lightly beaten
1 tbsp (14g) unsalted butter

1/2 tsp vanilla extract
1/4 cup (60ml) heavy whipping cream
2 tbsp (7g) powdered sugar

Banana Buttercream

1/2 cup (112g) salted butter
1/2 cup (95g) shortening
4 1/2 cups (518g) powdered sugar
1 tsp vanilla extract
3/4 cup banana chip crumbs
5–6 tbsp (75–90ml) heavy whipping cream or milk

Instructions

TO MAKE THE CUPCAKES:

- 1 Preheat oven to 350 degrees and prepare a cupcake pan with cupcake liners.
- 2 Beat butter and sugar until light in color and fluffy, about 2–3 minutes.
- 3 Add vanilla extract and mix until combined.
- 4 Add egg white and egg in two batches, mixing until combined after each.
- 5 Combine dry ingredients in another bowl, then combine mashed bananas, milk and water in another bowl.
- 6 Add half of the dry ingredients to the batter and mix until well combined.
- 7 Add the milk and banana mixture and mix until well combined.
- 8 Add remaining dry ingredients and mix until well combined.
- 9 Fill cupcake liners about halfway. Bake for 17–19 minutes, or until a toothpick inserted comes out with a few crumbs.
- 10 Remove cupcakes from oven and allow to cool for 2–3 minutes, then remove to cooling rack to finish cooling.

TO MAKE THE FILLING:

- 1 Add sugar, cornstarch and milk to a large saucepan and mix until smooth.
- 2 Cook, stirring continuously, over medium-high heat until mixture begins to thicken and bubble.
- 3 Reduce heat to medium and simmer for 2 minutes. Remove from heat.
- 4 Add a little bit of milk mixture to the egg yolk and whisk together, then add egg mixture to milk mixture.

- 5 Place pan back on the heat and bring to a light boil. Allow to boil for 2 minutes, stirring continuously.
- 6 Remove from heat and add butter and vanilla. Stir until smooth, then set aside to cool to room temperature.
- 7 Once cooled, beat the heavy whipping cream and powdered sugar until stiff peaks form. 8. Gently fold the whipped cream into the cream filling.

TO MAKE THE FROSTING:

- 1 Beat butter and shortening together until smooth.
- 2 Add half of the powdered sugar and mix until smooth.
- 3 Add the vanilla extract, banana chip crumbs and 5 tbsp heavy cream and mix until smooth.
- 4 Add remaining powdered sugar and mix until smooth.
- 5 Add remaining heavy cream, if needed and mix until smooth.

TO ASSEMBLE THE CUPCAKES:

- 1 Cut the core out of the cupcakes. I like to use a cupcake corer.
- 2 Fill the holes with about 1 tablespoon of cream filling.
- 3 Pipe frosting onto the cupcakes. I used the Ateco 808 large round tip.
- 4 Top cupcakes with a banana chip and store in an airtight container in the refrigerator.
Cupcakes are best for 2-3 days.

Nutrition

Serving Size: 1 cupcake **Calories:** 506 **Sugar:** 53.9 g **Sodium:** 91.9 mg **Fat:** 26.2 g
Carbohydrates: 66.9 g **Protein:** 3.6 g **Cholesterol:** 92.6 mg

Find it online: <https://www.lifeloveandsugar.com/banana-cream-pie-cupcakes/>