

# Some simply lovely cake recipes!



## #1 Banoffee cupcakes

### Ingredients for around 12 cupcakes:

125g (4oz) butter or margarine  
190g (6oz) caster sugar  
250g (8oz) self raising flour  
2 eggs  
1 banana mashed  
Splash of milk  
1 tsp vanilla extract

### Icing:

250g (8oz) butter (not margarine!)  
250g (8oz) icing sugar  
2 tbsp tinned caramel

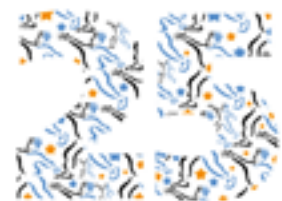
### Method:

1. Preheat oven to 160C/325F/Gas Mark 3.
2. Line a 12-hole cupcake pan with muffin cases.
3. Mix the butter or margarine with caster sugar then add the flour and eggs. Mix well.
4. Add the mashed banana and stir.
5. Then add the milk and vanilla and give one final mix.
6. Split mixture between 12 muffin cases and bake for around 20 mins or until sponges are springy to the touch.
7. Once cool, cut a hole in the middle of the cupcake with a sharp knife and using the end of a teaspoon, fill the hole with some of the tinned caramel.
8. Beat the caramel with the butter and icing sugar to form a thick icing.
9. To ice, use either a butter knife or a piping bag and nozzle, then if you're feeling artistic, drizzle caramel on the top of the cupcake.

*(Thank you HemiHelp member  
Debs Wanless!)*

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