

Hummingbird Cupcakes

Makes 24 cupcakes

For the cupcakes:

12 tablespoons butter, melted and cooled

1 1/3 cups sugar

2 teaspoons vanilla

2 eggs

1 1/3 cups mashed ripe bananas

1/2 teaspoon baking soda

3/4 teaspoon salt

1/2 teaspoon cinnamon

2 cups all purpose flour

2/3 cup crushed pineapple, drained

2/3 cup walnuts, chopped (optional)

2/3 cup shredded coconut

For the frosting:

8 ounces cream cheese, softened

1/2 cup butter, softened

1 cup melted marshmallows or marshmallow cream

1 pound powdered sugar

Preheat your oven to 350 degrees and place cupcake liners in your muffin tins.

To make the cupcakes, in a large bowl combine the butter, sugar and vanilla and whisk until combined. Whisk in the eggs. Once incorporated, add in the mashed bananas and whisk in. Mix in the baking soda, salt, and cinnamon until combined. Whisk in the flour. With a rubber spatula, fold in the crushed pineapple, nuts (if using), and coconut. Once combined, fill the cupcake liners about 3/4 full (or about 1/4 cup of batter).

Bake for 20-22 minutes or until a toothpick comes out clean. Let them cool in the pans for 5-10 minutes and then remove to a wire rack to cool completely.

While the cupcakes are cooling, make the frosting. In a mixing bowl, cream together the cream cheese and butter. Add in the melted marshmallows or marshmallow cream until combined. Mix in the powdered sugar and mix until smooth and creamy. Pipe on top of the cupcakes. Add a pineapple flower on top (if using).

Cupcakes barely adapted from [Annie's Eats](#), originally from [Martha Stewart's Cupcakes](#)

Frosting from [Paula Deen](#)

