



Banana Split Cupcakes

INGREDIENTS:

- One boxed banana cake mix (I used Duncan Hines), plus water, oil and eggs to make according to box.
- 1 stick (1/2 cup) of salted butter (softened)
- 1 stick (1/2 cup) of unsalted butter (softened)
- 1 1/2 cups of powdered sugar
- 2 teaspoons of strawberry flavoring
- 2 tubs of Cool Whip (frozen)
- One jar of strawberry ice cream topping
- One bottle of chocolate “shell” ice cream topping
- 1/2 cup of chopped pecans
- Sprinkles and spoons (optional)

DIRECTIONS:

- Make cake mix according to package and bake in 24 cupcake liners in muffin tins.
- Make frosting by combining butters, powdered sugar and strawberry flavoring in a large bowl and beating on high until light and fluffy. Place in a zip-top bag, fitted with a decorating tip.
- When cupcakes are cool, remove a core from the center using a knife or a cupcake corer. Spoon about 1 tablespoon of strawberry ice cream topping into the middle (you could use pineapple here too, if you wanted) Place “top” of core back on cupcake.
- Use a cookie scoop or a small ice cream scoop to scoop frozen Cool Whip onto the top of one cupcake. Immediately pipe frosting around the edges of the scoop to hold it in place. Keep cupcakes chilled as soon as they are frosted, and keep your second tub of Cool Whip in the freezer until ready to use.
- Once all cupcakes are frosted, drizzle them with chocolate shell- this makes a little bit of a mess, but I just dropped them into a second cupcake liner to catch the drips.
- Immediately sprinkle with nuts and decorations.
- Keep cupcakes refrigerated until serving.
- Enjoy!!!