

Little Hummingbird Cakes with Passionfruit Frosting

Makes 12 muffins or 8 muffin bar cakes

1 large ripe banana
1 egg
1/2 cup light vegetable oil (eg. canola)
1/2 cup (270g) brown sugar, firmly packed
1 cup drained crushed pineapple
1/4 cup desiccated coconut
2 tablespoons chopped pecan nuts or walnuts
1 1/4 cups (250g) self-raising flour
1/2 teaspoon ground cinnamon
1/4 teaspoon mixed spice
250g cream cheese, softened
1 cup icing sugar, sifted
1/3 cup passionfruit pulp
shredded or desiccated coconut, for garnish

Using a fork, mash banana in a mixing bowl and mix in egg, oil, brown sugar, pineapple, coconut and pecan nuts. Sift flour and spices over the surface and mix in. Spoon into 12 buttered muffin pans (or 8 muffin bar cake pans) and bake at 170°C for 20-25 minutes until golden and cooked when tested. Turn out onto a wire rack and allow to cool. Meanwhile, beat cream cheese with electric beaters until light and creamy. Mix in 2 tablespoons passionfruit and icing sugar and beat until smooth. Ice cakes with frosting and decorate with coconut and remaining passionfruit.

Note: Recipe can be doubled to make one large 25cm cake. Double mixture and pour into a buttered and lined 25cm round springform pan and bake at 170°C for 40-45 minutes or until golden and cooked when tested.

Cake and muffins keep well stored in an airtight container.