



By PartyLite®

TROPICAL BANANA LOAF or CUPCAKES

- 1 pkg (14.3 oz) **TSG Banana Bread Mix**
- ¼ tsp nutmeg
- ½ cup shredded sweetened coconut, toasted
- 2 large eggs
- ½ cup butter (1 stick), melted
- Grated peel of a large orange
- 1 can (8 oz) crushed pineapple
- 2 ripe bananas, mashed (about 1 cup)

Cream Cheese Frosting for Cupcakes:

- 3 oz cream cheese, room temperature
- 1 Tbsp butter, softened
- 1 level cup powdered sugar
- ½ tsp vanilla
- Milk, if needed

1. Preheat oven to 350°F. Grease a 9x5" loaf pan.
2. In a large bowl, combine TSG Banana Bread Mix and nutmeg. Stir with a wire whisk to incorporate nutmeg. Stir in coconut.
3. In a medium bowl, whisk together eggs, melted butter and orange peel.
4. Drain pineapple well. Stir into egg mixture along with mashed bananas. Add to bread mix and stir until blended. Pour into pan.
5. Bake 50-55 minutes or until a toothpick inserted in center comes out clean.
6. Cool loaf in pan 15 minutes. Loosen sides with a spatula and turn out onto a wire rack to cool completely.

Tropical Banana Cupcakes:

1. Preheat oven to 350°F. Lightly grease a 12-cup cupcake pan or line with paper baking cups.
2. Mix ingredients as directed above. Evenly divide batter among cups. Bake 25 minutes or until toothpick inserted in center comes out clean. Cool in pan 10 minutes then remove cupcakes to a wire rack to cool.
3. For frosting: In a medium microwave safe bowl, stir together cream cheese and butter until smooth. If needed, warm up in microwave to soften (medium power for 10 seconds). Add powdered sugar and vanilla; continue to stir until smooth. If frosting is too thick, stir in milk a teaspoon at a time, until desired consistency. Frosting will firm up a bit on the cupcakes.

Variations: Add 1/3 cup toasted, shredded sweetened coconut or finely chopped toasted pecans or walnuts. Always use a "dry ingredient" measuring cup for dry ingredients such as powdered sugar, cocoa, flour etc.

Makes 1 loaf or 12 cupcakes

Note: Save the drained juice from the pineapple for mixed drinks or smoothies. Refrigerate or freeze until needed.