Elvis Cupcakes
(banana cupcakes with peanut butter frosting)
We all know that the king could sing, but he also purportedly loved a good fried banana-butter-peanut butter sandwich. In case you've never indulged, trust me when I say it is incredibly delicious. Unfortunately, the gooey concoction is also fatter than a herd of hogs. But no worries—you can savor the flavor, without anywhere near the fat, in these delectable cupcakes. Each is a hunka-hunka deliciousness.

Ingredients
1 ½ cups all-purpose flour
½ teaspoon baking soda
¼ teaspoon salt
1 cup packed light brown sugar
¼ cup butter, room temperature
2 large eggs
2/3 cup mashed ripe banana
1/3 cup plain fat free yogurt
1 ½ teaspoons vanilla extract
1 recipe peanut butter frosting

Instructions
1. Preheat oven to 350 F. Line 12 standard-size muffin cups with paper liners.
2. In a medium bowl whisk the flour, baking soda, and salt.
3. In a large bowl beat the brown sugar and butter with an electric mixer at medium speed until well blended. Add eggs, one at a time, beating well after each addition.
4. In a small bowl whisk the banana, yogurt and vanilla until blended. Add the flour mixture to the butter mixture alternately with the banana mixture, beginning and ending with the flour mixture. Spoon batter into the prepared cups.
5. Bake 17-20 minutes or until a wooden pick inserted in the center comes out clean. Cool in pans 10 minutes on a wire rack. Remove cupcakes from pans. Cool completely on wire rack
6. Prepare the Peanut Butter Frosting and frost the cupcakes
7. Makes 12 cupcakes.

Peanut Butter Frosting

Ingredients
4 oz 1/3 less-fat cream cheese, room temperature
1/3 cup reduced-fat creamy peanut butter
1 ½ cups powdered sugar
1 teaspoon vanilla extract

Instructions
1. In a medium bowl beat the cream cheese and peanut butter with an electric mixer at medium speed until just blended and smooth. Gradually add powdered sugar, beating until smooth. Beat in vanilla until just blended.
2. Makes 1 cup (approximately enough to frost 12 cupcakes)