

Hummingbird Cupcakes with Cream Cheese Frosting: Southern Classic Dessert

Hummingbird Cupcakes with Candied Pineapple Wedges



OVEN
350°F

TIME
5-7 min

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INGREDIENTS

For the Cupcakes: 2 cups all-purpose flour
1 ½ cups granulated sugar
1 tsp baking soda
1 tsp ground cinnamon
½ tsp salt
2 large eggs, lightly beaten
½ cup vegetable oil
1 (8 oz) can crushed pineapple, undrained
1 cup ripe bananas, mashed (about 2 medium bananas)
1 tsp vanilla extract
½ cup chopped pecans (optional)

For the Cream Cheese Frosting: 1 (8 oz) package cream cheese, softened
½ cup unsalted butter, softened
3-4 cups powdered sugar (confectioners' sugar), sifted
1-2 tbsp milk or heavy cream (if needed for consistency)

For Candied Pineapple Wedges (Optional Garnish):
4-6 thin pineapple wedges
2 tbsp granulated sugar
1 tbsp water

DIRECTIONS

1. Prepare Candied Pineapple Wedges (Optional): If making candied pineapple wedges, combine 2 tbsp granulated sugar and 1 tbsp water in a small skillet over medium heat. Bring to a simmer, stirring until sugar dissolves. Add 4-6 thin pineapple wedges and simmer for 5-7 minutes per side, turning occasionally, until translucent and caramelized. Remove and let cool on parchment paper.
2. Prepare Cupcake Batter: Preheat your oven to 350°F (175°C). Line a 12-cup muffin tin with paper liners. In a large mixing bowl, whisk together the 2 cups all-purpose flour, 1 ½ cups granulated sugar, 1 tsp baking soda, 1 tsp ground cinnamon, and ½ tsp salt. In a separate medium bowl, whisk together the 2 lightly beaten large eggs, ½ cup vegetable oil, 1 (8 oz) can undrained crushed pineapple, 1 cup mashed ripe bananas, and 1 tsp vanilla extract. Pour the wet ingredients into the dry ingredients. Mix with a spatula or spoon until just combined. Be careful not to overmix; a few lumps are okay. If using, gently fold in the ½ cup chopped pecans.
3. Bake Cupcakes: Scoop the batter evenly into the prepared muffin liners, filling each about two-thirds full. Bake for 20-25 minutes, or until a wooden skewer or toothpick inserted into the center of a cupcake comes out clean or with a few moist crumbs. Let the cupcakes cool in the muffin tin for 5-10 minutes before transferring them to a wire rack to cool completely. Cupcakes must be completely cool before frosting.
4. Make Cream Cheese Frosting: In a large mixing bowl, using an electric mixer, beat the 1 (8 oz) package

softened cream cheese and $\frac{1}{2}$ cup softened unsalted butter until smooth and creamy. Gradually add the 3-4 cups sifted powdered sugar, one cup at a time, beating until smooth after each addition. Beat in the 1 tsp vanilla extract. If the frosting is too thick, add 1-2 tablespoons milk or heavy cream, one teaspoon at a time, until it reaches a smooth, spreadable consistency.

5. 5. Frost and Garnish: Once the cupcakes are completely cool, frost generously with the prepared cream cheese frosting. You can use an offset spatula for a rustic swirl or a piping bag for a more decorative look. Garnish each cupcake with an optional candied pineapple wedge or a fresh pineapple chunk, and a few small pieces of chopped pecan if desired.
6. 6. Serve: Serve and enjoy your delightful Hummingbird Cupcakes!

SWAPS & NOTES

Pineapple: Crushed pineapple (undrained) is essential for the

moisture and flavor in the cupcakes.

Bananas: Use very ripe bananas (with brown spots) for the best natural sweetness and moisture.

Oil: Vegetable oil contributes to the cupcakes' moistness.

You can add a pinch of nutmeg for extra warmth.

TIPS FOR SUCCESS

Ripe Bananas: Use very ripe bananas for the best sweetness and moisture.

Don't Overmix Batter: Overmixing develops gluten, which can lead to tough cupcakes.

Mix just until ingredients are combined.

Cool Completely Before Frosting: Applying frosting to warm cupcakes will cause the frosting to melt.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/hummingbird-cupcakes-with-cream-cheese-frosting-southern-classic-dessert/>