



## Sammy's 420 Banana Pecan Cupcakes with Cream Cheese Frosting

To describe these delicious cupcakes are not only super moist and crunchy but have big taste. Loaded with ripened bananas and pecan pieces it is very hard to eat only one. Finished off with our signature Sammy's Place 420 cream cheese frosting. This treat within a treat is fully infused with Sammy-Butter. Our Sammy-Butter is a one of a kind signature creation that are guaranteed to feel the amazing effects within 10 minutes up to 45 minutes and effects last 6-8 hours or longer. To make our signature Banana Pecan Cupcakes with cream cheese frosting, please follow along with the step-by-step instructions. Let's gather the necessary ingredients and Let's Get Baked with Sammy's Place 420!



## Banana Pecan Cupcake Ingredients

- 3 Cups All Purpose Flour, Sifted
- 2 Cups Granulated Sugar
- 1 Teaspoon Baking Soda
- 1 Teaspoon Cinnamon
- ½ Teaspoon Salt
- 3 large Eggs, Beaten
- ¾ Cup Sammy-Butter, Room Temperature
- 4 Large Bananas, Mashed
- 1 Cup Pecans, Chopped
- 1 ½ Teaspoons Vanilla Extract

### Cream Cheese Frosting Ingredients

- 2 Packages of Full Fat Cream Cheese, Softened at Room Temperature
- 1 Stick Sammy-Butter
- 16 Ounces Confectioner's Sugar, Sifted
- 1 Teaspoon Vanilla Extract

### Instructions

- Preheat your oven to 350° F and line your muffin tins with paper liners. Set aside.
- In a large mixing bowl, stir together flour, baking soda, sugar, cinnamon, and salt.
- Using a stand mixer and wire whisk attachment, add eggs, vanilla extract, and Sammy-Butter and cream together.
- Slowly add the dry mixture to the Sammy-Butter mixture until moistened. Do not beat.
- Stir in bananas and pecans until combined.
- Add Banana mixture to the cupcake liners, about ¾ of the way full.



Finished Banana Pecan Batter

- Bake 17-19 minutes until golden brown.
- Check center of cupcake with a toothpick, should appear clean and this will show your cupcake is done.
- Let cool completely on wire cooling racks before frosting.



Pictured are the finished Banana Pecan Cupcakes

### Cream Cheese Frosting Instructions



- Using a stand mixer, using the wire whisk attachment, cream together the softened cream cheese and Sammy-Butter.
- Add vanilla extract and continued to whip together.
- Slowly add in sifted confectioner's sugar one cup at a time.
- Whip until creamy and fluffy.
- Use a decorator's bag with a star tip to add the frosting to each cupcake.
- If you want to add color to the frosting, add frosting into separate bowls and add a few drops of gel food coloring of your choice to obtain the colors you are looking for.
- Finish off your cupcakes with decorative glitter, sprinkles, or more chopped pecans.



Store Banana Pecan Cupcakes in an airtight container or Ziploc bag. Be sure to label the container with edible information so as not to get in the wrong hands of unsuspecting individuals such

as: kids, elderly, or pets. These will stay fresh for 5 days if they last that long. I recommend freezing them in a freezer storage food container or Ziploc bag and will keep their potency up to 3 months. Please be aware the effects with Sammy-Butter may be felt from 10 minutes to 45 minutes, and last as long as 6-8 hours, or longer. Remember to start low and go slow!

We hope you enjoy this Sammy's Place 420 Signature recipe. Please feel free to drop us a comment or email at [Amy@sammysplace420.org](mailto:Amy@sammysplace420.org) on any questions or thoughts you may have. Please feel free to include pictures as we would love to hear from you. We value your feedback and strive to satisfy all our Sammy's Place 420 visitors.

Thank you for visiting [www.sammysplace420.org](http://www.sammysplace420.org) we appreciate you and your support. Have a blessed day and all of us from Sammy's Place 420..sending high vibes



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