

Peanut Butter Honey Pupcakes with Blueberry Banana Frosting

Ingredients:

Pupcake Batter:

- ✚ 1 cup brown rice flour
- ✚ ½ tsp. baking soda
- ✚ ½ tsp. cinnamon
- ✚ 1 egg
- ✚ 2 tbsp. honey
- ✚ ½ cup peanut butter
- ✚ 1 cup water

Frosting:

- ✚ 8 oz. low fat cream cheese
- ✚ 1 ripe banana
- ✚ ½ cup blueberries

Directions:

Preheat oven to 350 degrees. Grease mini muffin pan using no stick spray. In a large bowl, combine the first 6 ingredients, and mix well. Slowly add in the 1 cup of water. The batter will be quite fluid, but it is supposed to be that way. Pour or ladle the batter into the muffin cups to ¾ full. Bake for 12-15 mins, until the center bounces back when touched. Remove from oven, take out of muffin pan and cool on a cooling rack. Mix softened cream cheese, banana, and blueberries together until smooth. Frost the pupcakes. Eat, or refrigerate until you are ready to serve. Makes 2 dozen pupcakes.

