



Brownie Cupcakes with Peanut Butter Frosting

 Dairy Free

READY IN



110 min.

SERVINGS



12

CALORIES



380 kcal

DESSERT

Ingredients

- ☐ 1 box brownie mix
- ☐ 1 serving vegetable oil for on brownie mix box
- ☐ 16 oz vanilla frosting
- ☐ 3 tablespoons peanut butter

Equipment

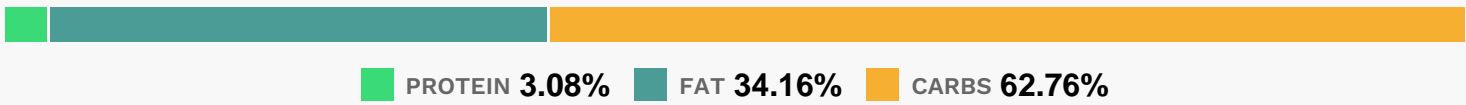
- ☐ bowl
- ☐ frying pan
- ☐ oven

- ☐ wire rack
- ☐ toothpicks
- ☐ muffin liners

Directions

- ☐ Heat oven to 350°F.
- ☐ Place paper baking cup in each of 12 regular-size muffin cups. Make brownie batter as directed on box. Divide batter evenly among muffin cups.
- ☐ Bake 24 to 26 minutes or until toothpick inserted near edge comes out almost clean. Cool in pan 5 minutes.
- ☐ Remove from pan to cooling rack. Cool completely, about 1 hour.
- ☐ In small bowl, mix frosting and peanut butter until smooth and spreadable.
- ☐ Spread 1 generous tablespoon frosting onto top of each brownie cupcake. Store loosely covered at room temperature.

Nutrition Facts



Properties

Glycemic Index:4.75, Glycemic Load:11.13, Inflammation Score:0, Nutrition Score:1.9926086936308%

Nutrients (% of daily need)

Calories: 379.62kcal (18.98%), Fat: 14.48g (22.27%), Saturated Fat: 2.81g (17.58%), Carbohydrates: 59.84g (19.95%), Net Carbohydrates: 59.64g (21.69%), Sugar: 45.35g (50.39%), Cholesterol: 0mg (0%), Sodium: 210.81mg (9.17%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.94g (5.88%), Iron: 1.32mg (7.36%), Vitamin B2: 0.12mg (7.16%), Vitamin E: 1.04mg (6.92%), Vitamin K: 7.07µg (6.73%), Vitamin B3: 0.62mg (3.08%), Manganese: 0.06mg (2.93%), Phosphorus: 20.36mg (2.04%), Magnesium: 7.14mg (1.78%), Folate: 6.46µg (1.62%), Potassium: 35.41mg (1.01%)