



Chocolate Cupcakes and Peanut Butter Icing

 Vegetarian

READY IN



135 min.

SERVINGS



14

CALORIES



646 kcal

CONDIMENT

DIP

SPREAD

Ingredients

- 1.5 teaspoons baking soda
- 1 cup buttermilk at room temperature
- 1 cup cocoa powder good
- 2 tablespoons hot-brewed coffee brewed
- 1 cup confectioners' sugar
- 1 cup creamy peanut butter
- 2 extra large eggs at room temperature
- 1.8 cups flour all-purpose

- 0.7 cup granulated sugar
- 0.3 cup heavy cream
- 0.3 teaspoon kosher salt
- 0.5 teaspoon kosher salt
- 0.7 cup brown sugar light packed
- 14 servings peanuts salted chopped
- 0.5 cup cup heavy whipping cream sour at room temperature
- 5 tablespoons butter unsalted at room temperature
- 12 tablespoons butter unsalted at room temperature ()
- 0.8 teaspoon vanilla extract pure
- 2 teaspoons vanilla extract pure

Equipment

- bowl
- oven
- whisk
- blender
- hand mixer
- toothpicks
- spatula
- ice cream scoop

Directions

- Watch how to make this recipe.
- Preheat the oven to 350 degrees F. Line cupcake pans with paper liners.
- In the bowl of an electric mixer fitted with a paddle attachment, cream the butter and two sugars on high speed until light and fluffy, approximately 5 minutes. Lower the speed to medium, add the eggs one at a time, then add the vanilla and mix well. In a separate bowl, whisk together the buttermilk, sour cream and coffee. In another bowl, sift together the flour, cocoa, baking soda and salt. On low speed, add the buttermilk mixture and the flour mixture

alternately in thirds to the mixer bowl, beginning with the buttermilk mixture and ending with the flour mixture.

- Mix only until blended. Fold the batter with a rubber spatula to be sure it's completely blended.
- Divide the batter among the cupcake pans (one rounded standard ice cream scoop per cup is the right amount).
- Bake in the middle of the oven for 20 to 25 minutes, until a toothpick comes out clean. Cool for 10 minutes, remove from the pans and allow to cool completely before frosting.
- Frost each cupcake with the peanut butter icing and sprinkle with chopped peanuts if desired.
- Place the confectioners' sugar, peanut butter, butter, vanilla and salt in the bowl of an electric mixer fitted with a paddle attachment.
- Mix on medium-low speed until creamy, scraping down the bowl with a rubber spatula as you work.
- Add the cream and beat on high speed until the mixture is light and smooth.

Nutrition Facts

 **PROTEIN 10.21%**  **FAT 57.8%**  **CARBS 31.99%**

Properties

Glycemic Index:13.58, Glycemic Load:15.99, Inflammation Score:-7, Nutrition Score:17.495217307754%

Flavonoids

Catechin: 3.98mg, Catechin: 3.98mg, Catechin: 3.98mg, Catechin: 3.98mg Epicatechin: 12.07mg, Epicatechin: 12.07mg, Epicatechin: 12.07mg, Epicatechin: 12.07mg Quercetin: 0.62mg, Quercetin: 0.62mg, Quercetin: 0.62mg, Quercetin: 0.62mg

Nutrients (% of daily need)

Calories: 646.19kcal (32.31%), Fat: 43.91g (67.56%), Saturated Fat: 16.09g (100.56%), Carbohydrates: 54.69g (18.23%), Net Carbohydrates: 48.44g (17.61%), Sugar: 31.56g (35.06%), Cholesterol: 79.45mg (26.48%), Sodium: 491.02mg (21.35%), Alcohol: 0.27g (100%), Alcohol %: 0.22% (100%), Caffeine: 14.97mg (4.99%), Protein: 17.45g (34.89%), Manganese: 1.33mg (66.68%), Vitamin B3: 8.05mg (40.23%), Magnesium: 120.97mg (30.24%), Phosphorus: 285.09mg (28.51%), Copper: 0.55mg (27.64%), Fiber: 6.25g (25%), Folate: 90.2µg (22.55%), Selenium: 13.15µg (18.79%), Vitamin B1: 0.26mg (17.55%), Iron: 2.83mg (15.71%), Vitamin E: 2.27mg (15.12%), Vitamin B2: 0.25mg (14.99%), Potassium: 517.26mg (14.78%), Vitamin A: 630.79IU (12.62%), Zinc: 1.83mg (12.18%), Vitamin B6: 0.2mg

(10.14%), Calcium: 98.63mg (9.86%), Vitamin B5: 0.96mg (9.65%), Vitamin D: 0.73µg (4.86%), Vitamin B12: 0.21µg (3.42%), Vitamin K: 1.83µg (1.74%)