



Chocolate-Peanut Brittle Cupcakes

READY IN



110 min.

SERVINGS



24

CALORIES



367 kcal

DESSERT

Ingredients

- 1 teaspoon double-acting baking powder
- 0.5 teaspoon baking soda
- 1.3 cups buttermilk
- 0.3 cup butterscotch chips
- 0.3 cup creamy peanut butter
- 3.3 cups brown sugar dark packed
- 1 cup dutch-process cocoa powder
- 2 large eggs at room temperature
- 3 cups flour all-purpose

- 0.5 cup granulated sugar
- 1 cup heavy cream
- 20 ounce peanut butter chips
- 0.8 teaspoon salt
- 3 sticks butter unsalted cut into pieces
- 2 teaspoons vanilla extract

Equipment

- bowl
- frying pan
- baking sheet
- sauce pan
- baking paper
- oven
- whisk
- plastic wrap
- ziploc bags
- microwave
- spatula
- rolling pin
- pastry bag

Directions

- Make the cupcakes: Position a rack in the middle of the oven and preheat to 350 degrees F using the convection setting, if available. Line two 12-cup muffin pans with paper liners.
- Put the butter, cocoa powder and 3/4 cup water in a microwave-safe bowl, cover with plastic wrap and microwave until the butter melts, about 2 minutes.
- Whisk to combine, then whisk in the brown sugar.
- Whisk the flour, baking powder, baking soda and salt in a large bowl.

Nutrients (% of daily need)

Calories: 367.01kcal (18.35%), Fat: 17.94g (27.59%), Saturated Fat: 10.53g (65.79%), Carbohydrates: 50.59g (16.86%), Net Carbohydrates: 48.72g (17.71%), Sugar: 35.83g (39.82%), Cholesterol: 58.61mg (19.54%), Sodium: 164.34mg (7.15%), Alcohol: 0.11g (100%), Alcohol %: 0.12% (100%), Caffeine: 8.24mg (2.75%), Protein: 4.29g (8.57%), Manganese: 0.31mg (15.3%), Selenium: 8.49µg (12.13%), Vitamin A: 543.65IU (10.87%), Copper: 0.19mg (9.68%), Vitamin B1: 0.14mg (9.31%), Vitamin B2: 0.16mg (9.2%), Folate: 35.75µg (8.94%), Iron: 1.59mg (8.85%), Phosphorus: 85.18mg (8.52%), Magnesium: 31.35mg (7.84%), Fiber: 1.88g (7.51%), Vitamin B3: 1.42mg (7.09%), Calcium: 69.61mg (6.96%), Vitamin E: 0.73mg (4.87%), Potassium: 162.08mg (4.63%), Vitamin D: 0.62µg (4.11%), Zinc: 0.57mg (3.81%), Vitamin B5: 0.3mg (2.98%), Vitamin B6: 0.05mg (2.54%), Vitamin B12: 0.13µg (2.24%), Vitamin K: 1.51µg (1.43%)