



Chocolate Peanut Butter Ball Cupcake

READY IN



40 min.

SERVINGS



24

CALORIES



588 kcal

DESSERT

Ingredients

- 2 teaspoons double-acting baking powder
- 1 teaspoon baking soda
- 1 tablespoon butter
- 1.3 cups cocoa
- 6 cups confectioners' sugar
- 16 ounces cream cheese
- 3 ounces egg whites
- 5 ounces egg yolks
- 2.7 cups flour all-purpose

- 0.8 cup heavy cream
- 1 cup milk
- 0.5 cup oil
- 1.5 cup peanut butter
- 1 teaspoon salt
- 9 ounces semisweet morsels
- 2.7 cups sugar
- 4 ounces butter unsalted
- 1 teaspoon vanilla
- 2 teaspoons vanilla
- 1 cup water

Equipment

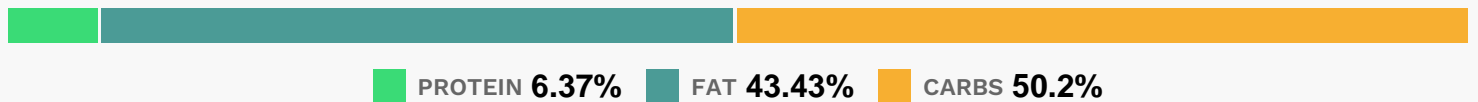
- bowl
- oven
- mixing bowl
- microwave
- muffin liners

Directions

- Preheat the oven to 350 degrees F. Line regular sized cupcake pans with 24 liners.
- Sift the flour, sugar, cocoa, baking soda, baking powder, and salt in a mixing bowl fitted with a paddle attachment.
- Mix on low until incorporated, about 30 seconds.
- In a separate bowl, combine the egg yolks, egg whites, milk, oil, water, and vanilla.
- Add the liquids to the dry ingredients in 3 stages, scraping down at each addition and beating for about 30 seconds.
- Fill the cupcake liners three-quarters full and bake until baked through, 18 to 20 minutes. Cool completely.

- Fill a piping bag with the slightly chilled Chocolate Ganache.
- Cut the tip of the bag off and insert the tip into the center of a cooled cupcake. Squeeze to allow a small amount of mixture into the center. Release and remove the bag from the cupcake. Repeat on the other cupcakes. Generously frost the top of each cupcake with Peanut Butter Cream Frosting.
- Drizzle with remaining Chocolate Ganache.
- In a mixing bowl fitted with the paddle attachment, beat the butter and cream cheese. Scrape down the bowl and beat until smooth, about 2 minutes. Scrape down the bowl again and add the peanut butter.
- Mix until blended. Scrape down again and add the confectioners' sugar and vanilla.
- Mix until incorporated.
- In a microwave-safe glass bowl, heat the heavy cream and butter for 1 to 2 minutes until mixture just bubbles.
- Add the semisweet morsels.
- Let stand for 1 minute. Stir constantly until dark, thick, and creamy. Slightly chill before using.

Nutrition Facts



Properties

Glycemic Index:15.25, Glycemic Load:24.12, Inflammation Score:-6, Nutrition Score:11.876521693138%

Flavonoids

Catechin: 3.1mg, Catechin: 3.1mg, Catechin: 3.1mg, Catechin: 3.1mg Epicatechin: 9.39mg, Epicatechin: 9.39mg, Epicatechin: 9.39mg, Epicatechin: 9.39mg Quercetin: 0.48mg, Quercetin: 0.48mg, Quercetin: 0.48mg, Quercetin: 0.48mg

Nutrients (% of daily need)

Calories: 587.85kcal (29.39%), Fat: 29.5g (45.38%), Saturated Fat: 13.45g (84.09%), Carbohydrates: 76.73g (25.58%), Net Carbohydrates: 72.96g (26.53%), Sugar: 58.78g (65.31%), Cholesterol: 104.55mg (34.85%), Sodium: 328.91mg (14.3%), Alcohol: 0.17g (100%), Alcohol %: 0.13% (100%), Caffeine: 20.13mg (6.71%), Protein: 9.73g (19.46%), Manganese: 0.67mg (33.26%), Copper: 0.42mg (20.88%), Phosphorus: 199.35mg (19.94%), Magnesium: 77.34mg (19.34%), Selenium: 13.37µg (19.1%), Vitamin B3: 3.2mg (16%), Fiber: 3.77g (15.07%), Vitamin E: 2.22mg (14.8%), Vitamin B2: 0.25mg (14.5%), Iron: 2.52mg (14%), Folate: 51.74µg (12.93%), Vitamin A: 602.76IU (12.06%), Vitamin B1: 0.16mg (10.72%), Zinc: 1.42mg (9.44%), Calcium: 88.1mg (8.81%), Potassium: 301.33mg (8.61%), Vitamin

B6: 0.13mg (6.37%), Vitamin B5: 0.63mg (6.3%), Vitamin B12: 0.25µg (4.25%), Vitamin D: 0.62µg (4.14%), Vitamin K:
2.72µg (2.59%)