



## Chocolate Peanut Butter Candy Cupcakes

READY IN



85 min.

SERVINGS



24

CALORIES



367 kcal

DESSERT

### Ingredients

- 1 box chocolate cake mix
- 8 oz peanut butter cups
- 2 cups powdered sugar
- 2 cups creamy peanut butter
- 0.8 cup butter softened
- 1 teaspoon vanilla
- 0.7 cup whipping cream

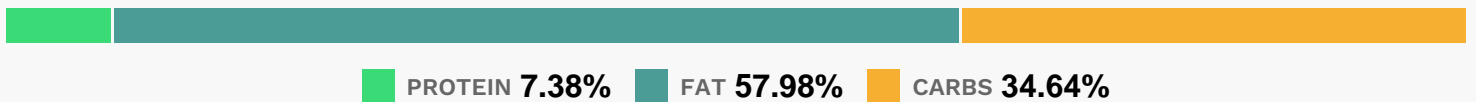
### Equipment

- bowl
- oven
- hand mixer
- toothpicks
- muffin liners

## Directions

- Heat oven to 350°F (325°F for dark or nonstick pans).
- Place paper baking cup in each of 24 regular-size muffin cups.
- In large bowl, beat cake mix, water, oil and eggs with electric mixer on low speed 30 seconds, then on medium speed 2 minutes. Reserve 12 of the peanut butter cup candies for garnish. Coarsely chop remaining candies; stir into batter. Divide batter evenly among muffin cups.
- Bake 18 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans to cooling racks. Cool completely.
- In medium bowl, beat powdered sugar, peanut butter, butter and vanilla with electric mixer on medium speed until smooth.
- Add whipping cream; beat until frosting is smooth and spreadable. Frost cupcakes.
- Cut reserved peanut butter cup candies in half; garnish each cupcake with 1 half candy.

## Nutrition Facts



## Properties

Glycemic Index:2.67, Glycemic Load:0.53, Inflammation Score:-4, Nutrition Score:7.0473912364763%

## Nutrients (% of daily need)

Calories: 366.78kcal (18.34%), Fat: 24.82g (38.18%), Saturated Fat: 8.94g (55.86%), Carbohydrates: 33.36g (11.12%), Net Carbohydrates: 31.56g (11.48%), Sugar: 23.61g (26.23%), Cholesterol: 23.29mg (7.76%), Sodium: 322.08mg (14%), Alcohol: 0.06g (100%), Alcohol %: 0.1% (100%), Protein: 7.11g (14.22%), Vitamin B3: 3.58mg (17.9%), Manganese: 0.36mg (17.81%), Vitamin E: 2.4mg (15.99%), Phosphorus: 142.25mg (14.22%), Magnesium: 51.28mg (12.82%), Copper: 0.19mg (9.33%), Folate: 34.85µg (8.71%), Iron: 1.31mg (7.28%), Fiber: 1.8g (7.22%), Potassium: 221.5mg (6.33%), Vitamin B6: 0.11mg (5.72%), Vitamin B2: 0.1mg (5.72%), Vitamin A: 280.29IU (5.61%), Zinc: 0.83mg (5.56%), Vitamin B1: 0.08mg (5.14%), Selenium: 3.58µg (5.11%), Calcium: 51.09mg (5.11%), Vitamin B5: 0.34mg

(3.36%), Vitamin K: 1.65µg (1.57%)