



## Chocolate Peanut Butter Cupcakes

READY IN



85 min.

SERVINGS



24

CALORIES



365 kcal

DESSERT

### Ingredients

- ☐ 0.8 cup butter softened
- ☐ 2 cups creamy peanut butter
- ☐ 1 box chocolate cake mix betty crocker® supermoist®
- ☐ 8 oz peanut butter candy pieces mini
- ☐ 2 cups powdered sugar
- ☐ 1 teaspoon vanilla
- ☐ 0.7 cup whipping cream

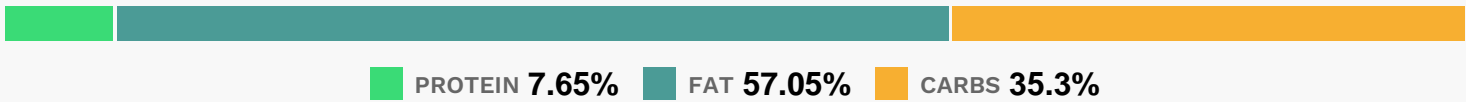
### Equipment

- ☐ 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:4.83, Glycemic Load:3.32, Inflammation Score:-4, Nutrition Score:7.4108695745792%

## Nutrients (% of daily need)

Calories: 365.08kcal (18.25%), Fat: 24.28g (37.35%), Saturated Fat: 9.48g (59.22%), Carbohydrates: 33.79g (11.26%), Net Carbohydrates: 32.04g (11.65%), Sugar: 24.18g (26.86%), Cholesterol: 22.72mg (7.57%), Sodium: 306.68mg (13.33%), Alcohol: 0.06g (100%), Alcohol %: 0.1% (100%), Protein: 7.33g (14.66%), Manganese: 0.46mg (23.01%), Vitamin B3: 3.73mg (18.64%), Vitamin E: 2.48mg (16.52%), Phosphorus: 146.59mg (14.66%), Magnesium: 53.74mg (13.43%), Copper: 0.2mg (10.13%), Folate: 35.32µg (8.83%), Fiber: 1.75g (6.99%), Iron: 1.24mg (6.9%), Potassium: 223.01mg (6.37%), Vitamin B2: 0.11mg (6.33%), Vitamin B6: 0.12mg (5.77%), Vitamin A: 275IU (5.5%), Zinc: 0.82mg (5.48%), Vitamin B1: 0.08mg (5.26%), Selenium: 3.52µg (5.03%), Calcium: 50.24mg (5.02%), Vitamin

B5: 0.33mg (3.35%), Vitamin K: 2.01µg (1.92%)