



## HOMEMADE CHOCOLATE CUPCAKES WITH PEANUT BUTTER TOFFEE CHIP COOKIE DOUGH FROSTING

READY IN



30 min.

SERVINGS



16

CALORIES



247 kcal

DESSERT

### Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 cup canola oil
- ☐ 0.5 cup creamy peanut butter
- ☐ 2 large eggs
- ☐ 1.3 cups gold medal flour all-purpose
- ☐ 0.8 cup granulated sugar
- ☐ 2 tablespoons heavy cream

- ☐ 0.5 teaspoon kosher salt
- ☐ 0.3 cup milk
- ☐ 0.5 cup milk chocolate toffee chips
- ☐ 0.5 cup cup heavy whipping cream sour
- ☐ 1 stick butter unsalted softened
- ☐ 0.3 cup cocoa powder unsweetened
- ☐ 0.5 teaspoon vanilla extract pure

## Equipment

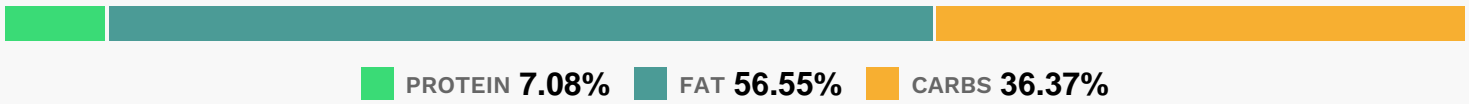
- ☐ bowl
- ☐ oven
- ☐ mixing bowl
- ☐ aluminum foil
- ☐ stand mixer
- ☐ microwave
- ☐ ice cream scoop
- ☐ muffin liners

## Directions

- ☐ Preheat oven to 350 degrees F. and line 16 cupcake cups with foil liners.Microwave milk in a medium bowl until hot.
- ☐ Pour in chocolate chips and let sit for a couple minutes. Stir until melted and smooth.
- ☐ Place flour, cocoa powder, sugar, salt, baking soda, eggs, sour cream and oil into a large mixing bowl.
- ☐ Mix until well combined.
- ☐ Pour in melted chocolate, mixing until well combined. Fill lined muffin cups 3/4 full with batter and bake for 20–25 minutes, until baked through. Careful to not take out early, or cupcakes will sink in the middle.
- ☐ Let cool completely.To prepare frosting, place butter into a stand mixer and beat until smooth.

- ☐ Add peanut butter, sugar and vanilla beating until combined.
- ☐ Add flour, salt, heavy cream and toffee chips, mixing until desired consistency. If dough is too dry, add additional cream.
- ☐ Place dollops of cookie dough frosting on top of cooled cupcakes using a large cookie scoop or large ice cream scoop.
- ☐ Drizzle with warm chocolate ganache if desired.

## Nutrition Facts



## Properties

Glycemic Index:14.98, Glycemic Load:13.48, Inflammation Score:-4, Nutrition Score:5.543478316587%

## Flavonoids

Catechin: 1.16mg, Catechin: 1.16mg, Catechin: 1.16mg, Catechin: 1.16mg Epicatechin: 3.52mg, Epicatechin: 3.52mg, Epicatechin: 3.52mg, Epicatechin: 3.52mg Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg

## Nutrients (% of daily need)

Calories: 246.79kcal (12.34%), Fat: 16.28g (25.04%), Saturated Fat: 7.23g (45.17%), Carbohydrates: 23.56g (7.85%), Net Carbohydrates: 21.94g (7.98%), Sugar: 13.6g (15.11%), Cholesterol: 45.25mg (15.08%), Sodium: 156.85mg (6.82%), Alcohol: 0.04g (100%), Alcohol %: 0.08% (100%), Caffeine: 7.73mg (2.58%), Protein: 4.59g (9.18%), Manganese: 0.28mg (14.22%), Selenium: 6.49µg (9.27%), Vitamin B3: 1.74mg (8.72%), Vitamin E: 1.28mg (8.52%), Phosphorus: 83.55mg (8.35%), Magnesium: 33.11mg (8.28%), Vitamin B2: 0.13mg (7.93%), Copper: 0.16mg (7.76%), Folate: 29.2µg (7.3%), Vitamin B1: 0.1mg (6.47%), Fiber: 1.61g (6.46%), Iron: 1.12mg (6.2%), Vitamin A: 288.76IU (5.78%), Zinc: 0.61mg (4.06%), Potassium: 126.21mg (3.61%), Vitamin B6: 0.06mg (3.07%), Vitamin B5: 0.28mg (2.83%), Calcium: 27.56mg (2.76%), Vitamin K: 2.13µg (2.03%), Vitamin D: 0.3µg (2.02%), Vitamin B12: 0.11µg (1.77%)