



## Mini Espresso Cakes with Peanut Butter Frosting

 Vegetarian

READY IN



120 min.

SERVINGS



4

CALORIES



1688 kcal

DESSERT

### Ingredients

- 0.5 teaspoon double-acting baking powder
- 0.5 teaspoon baking soda
- 1 stick butter softened
- 2 sticks butter softened for pans
- 1 cup confectioners' sugar
- 0.5 cup creamy peanut butter
- 2 eggs

- 2.5 cups flour all-purpose for pans
- 0.3 cup espresso powder instant
- 0.3 teaspoon salt
- 1 cup cup heavy whipping cream sour
- 1.5 cups sugar
- 1 teaspoon vanilla extract

## Equipment

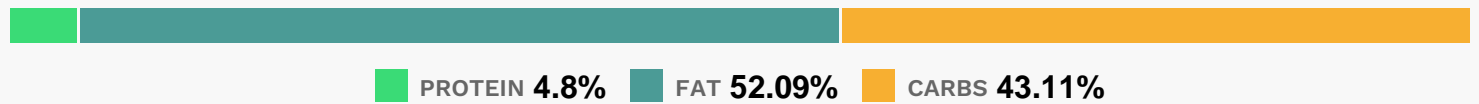
- bowl
- oven
- whisk
- loaf pan
- toothpicks
- stand mixer

## Directions

- Watch how to make this recipe.
- Special equipment: Stand mixer and 4 (3/8-pound) mini loaf pans
- Preheat oven to 350 degrees F.
- Butter and flour mini loaf pans. In a small bowl, whisk together flour, baking powder, baking soda and salt.
- Mix together the sour cream and espresso until dissolved.
- In a stand mixer fitted with the paddle attachment, cream butter and sugar on medium speed until light and fluffy.
- Add eggs and vanilla and mix until well incorporated. On low speed, add half the flour mixture.
- Mix until just combined.
- Add half the sour cream and mix until combined. Repeat with remaining flour and sour cream.
- Pour into prepared loaf pans filling halfway with batter.

- Bake 40 minutes or until a toothpick comes out clean when inserted in the center. Cool in pans 10 minutes.
- Remove from pans and cool on racks.
- For the frosting: In stand mixer, mix together butter and peanut butter over medium high speed until smooth.
- Add confectioners' sugar and mix until smooth.
- Top mini loaves with peanut butter frosting.

## Nutrition Facts



### Properties

Glycemic Index:87.77, Glycemic Load:96.43, Inflammation Score:-9, Nutrition Score:27.297825631888%

### Nutrients (% of daily need)

Calories: 1688.19kcal (84.41%), Fat: 99.83g (153.59%), Saturated Fat: 53.64g (335.23%), Carbohydrates: 185.9g (61.97%), Net Carbohydrates: 182.24g (66.27%), Sugar: 109.98g (122.2%), Cholesterol: 313.34mg (104.45%), Sodium: 1049.06mg (45.61%), Alcohol: 0.34g (100%), Alcohol %: 0.11% (100%), Caffeine: 464.3mg (154.77%), Protein: 20.69g (41.37%), Vitamin B3: 13.17mg (65.84%), Manganese: 1.28mg (63.85%), Selenium: 38.32µg (54.74%), Vitamin A: 2605.91IU (52.12%), Folate: 189.84µg (47.46%), Vitamin B1: 0.69mg (46.04%), Vitamin B2: 0.65mg (38.37%), Vitamin E: 5.4mg (36.01%), Phosphorus: 348.66mg (34.87%), Magnesium: 128.2mg (32.05%), Iron: 5.25mg (29.17%), Potassium: 894.67mg (25.56%), Calcium: 169.03mg (16.9%), Copper: 0.29mg (14.7%), Fiber: 3.66g (14.63%), Zinc: 1.9mg (12.69%), Vitamin B5: 1.25mg (12.54%), Vitamin B6: 0.24mg (11.99%), Vitamin B12: 0.44µg (7.34%), Vitamin K: 7.47µg (7.11%), Vitamin D: 0.49µg (3.24%)