



Peanut Butter Cream-Filled Devil's Food Cupcakes

 Vegetarian

READY IN



115 min.

SERVINGS



18

CALORIES



432 kcal

DESSERT

Ingredients

- ☐ 0.3 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 0.5 cup plus 2 tablespoons butter unsalted at room temperature 1 stick
- ☐ 0.5 cup buttermilk
- ☐ 1.3 cups cake flour
- ☐ 1.3 cups confectioners' sugar sifted
- ☐ 1 cup creamy peanut butter

- ☐ 0.5 cup dutch- process cocoa powder unsweetened
- ☐ 3 large eggs
- ☐ 1.5 cups granulated sugar
- ☐ 0.5 cup heavy cream
- ☐ 1 cup roasted peanuts chopped
- ☐ 0.5 teaspoon salt
- ☐ 4 ounces bittersweet chocolate roughly chopped
- ☐ 0.5 cup strong coffee decoction hot
- ☐ 0.5 cup butter unsalted at room temperature 1 stick
- ☐ 1 teaspoon vanilla extract

Equipment

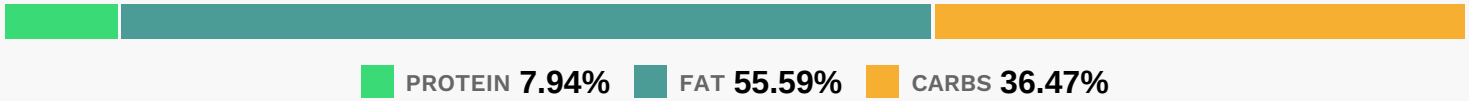
- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ blender
- ☐ hand mixer
- ☐ aluminum foil
- ☐ muffin liners
- ☐ muffin tray
- ☐ pastry bag

Directions

- ☐ Preheat the oven to 325 degrees F. Line one 12-cup and one 6-cup muffin pan with paper or foil cupcake liners.
- ☐ Make the cupcakes: Sift the cake flour, cocoa powder, baking soda, baking powder and salt together three times. Beat the butter and sugar with an electric mixer at high speed for 15 seconds until combined.

- ☐ Add the eggs, one at a time, beating until each is incorporated. Continue beating until light and fluffy, about 6 more minutes. With the mixer at its lowest speed, beat in one-third of the flour mixture. Beat in the buttermilk and vanilla, then another one-third of the flour mixture. Beat in the coffee and then the remaining flour mixture. Fill the muffin cups halfway and bake for 25 minutes, or until the centers spring back when lightly pressed. Set the pans on a rack to cool.
- ☐ Make the peanut butter filling: Beat the butter and peanut butter with an electric mixer at medium speed until blended. Reduce the speed to low and gradually beat in the confectioners' sugar. Increase the speed to high and beat for 3 to 5 minutes, until smooth and fluffy. Spoon the filling into a pastry bag fitted with a medium plain tip. Insert the tip into the top of each cooled cupcake and squeeze approximately 1 1/2 tablespoons filling into each cupcake.
- ☐ Place the chocolate in a medium bowl.
- ☐ Heat the cream in a small saucepan until scalding.
- ☐ Pour the cream over the chocolate and let sit 1 minute, then whisk until smooth.
- ☐ Let sit 10 minutes, until thick but still pourable. Dunk the tops of the cupcakes into the frosting to coat, then place on a rack and sprinkle with the chopped peanuts.
- ☐ Transfer to the refrigerator for 20 minutes to set.
- ☐ Photograph by Genti & Hyers

Nutrition Facts



Properties

Glycemic Index:18.01, Glycemic Load:16.18, Inflammation Score:-5, Nutrition Score:9.0208696666295%

Flavonoids

Catechin: 1.55mg, Catechin: 1.55mg, Catechin: 1.55mg, Catechin: 1.55mg Epicatechin: 4.7mg, Epicatechin: 4.7mg, Epicatechin: 4.7mg, Epicatechin: 4.7mg Quercetin: 0.24mg, Quercetin: 0.24mg, Quercetin: 0.24mg, Quercetin: 0.24mg

Nutrients (% of daily need)

Calories: 432.06kcal (21.6%), Fat: 27.87g (42.88%), Saturated Fat: 12.05g (75.32%), Carbohydrates: 41.13g (13.71%), Net Carbohydrates: 38.13g (13.86%), Sugar: 29.25g (32.51%), Cholesterol: 66.7mg (22.23%), Sodium: 291.54mg (12.68%), Alcohol: 0.08g (100%), Alcohol %: 0.09% (100%), Caffeine: 13.55mg (4.52%), Protein: 8.96g (17.92%), Manganese: 0.65mg (32.56%), Vitamin B3: 3.34mg (16.72%), Magnesium: 65.65mg (16.41%), Copper: 0.31mg

(15.51%), Phosphorus: 152.77mg (15.28%), Selenium: 8.79µg (12.56%), Vitamin E: 1.83mg (12.18%), Fiber: 3.01g (12.02%), Vitamin A: 471.66IU (9.43%), Iron: 1.42mg (7.88%), Folate: 31.2µg (7.8%), Potassium: 258.38mg (7.38%), Vitamin B2: 0.12mg (7.33%), Zinc: 1.09mg (7.29%), Vitamin B6: 0.11mg (5.6%), Vitamin B5: 0.53mg (5.28%), Calcium: 46.83mg (4.68%), Vitamin B1: 0.07mg (4.38%), Vitamin D: 0.45µg (3.02%), Vitamin B12: 0.15µg (2.47%), Vitamin K: 1.73µg (1.65%)