



Peanut Butter Cup Cupcakes

READY IN



45 min.

SERVINGS



24

CALORIES



503 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 0.5 cup butter softened
- ☐ 1 cup butter softened
- ☐ 1 teaspoon chocolate extract
- ☐ 1 cup creamy peanut butter
- ☐ 1 cup dutch process cocoa
- ☐ 4 large eggs
- ☐ 1 cups paper baking

- ☐ 24 servings peanut butter candies miniature cut in half
- ☐ 4 cups powdered sugar
- ☐ 0.5 teaspoon salt
- ☐ 8 ounces bittersweet chocolate chopped
- ☐ 2 cups caster sugar
- ☐ 2 cups water boiling
- ☐ 2.8 cups soft-wheat flour all-purpose
- ☐ 0.3 cup whipping cream
- ☐ 1 cup whipping cream

Equipment

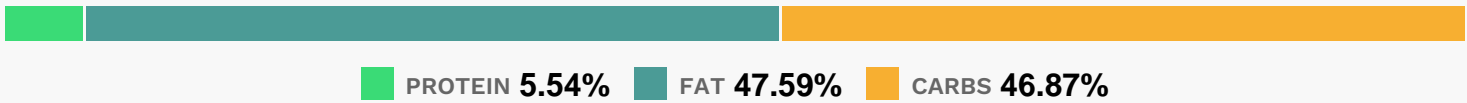
- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ blender
- ☐ hand mixer
- ☐ wooden spoon
- ☐ kitchen scissors

Directions

- ☐ To prepare Chocolate Cake, preheat oven to 350 degrees.
- ☐ Combine cocoa and 2 cups boiling water in a large heatproof bowl, stirring until blended and smooth; cool completely. Beat butter with a mixer until creamy; gradually add sugar, beating until blended.
- ☐ Add eggs, 1 at a time, beating until blended after each addition.
- ☐ Combine flour and next 3 ingredients; add to butter mixture alternately with cocoa mixture, beginning and ending with flour mixture. Beat at low speed just until blended after each addition. Stir in chocolate extract.

- ☐ Place paper baking cups in 2 (12-cup) muffin pans, and coat with cooking spray; spoon batter into cups, filling two-thirds full.
- ☐ Bake for 12 to 15 minutes. Cool in pans on wire racks 10 minutes; remove from pans, and cool completely.
- ☐ To prepare Chocolate Ganache, cook cream in a heavy nonaluminum saucepan over medium heat, stirring often, just until it begins to steam (do not boil); remove from heat.
- ☐ Place chocolate in a glass bowl. Slowly add hot cream to chocolate, beating with a whisk until chocolate melts and mixture is well blended. The mixture will thicken as it cools. Makes about 2 cups.
- ☐ Fill each cupcake with Ganache. To fill: Insert the end of a wooden spoon or dowel into the center of the cupcake to make a hole. Fill a zip-top plastic freezer bag with filling or frosting. Use scissors or kitchen shears to snip about 1/4 inch from one corner of the bag; insert bag into the hole in the cupcake. Squeeze gently until filling comes to the top of each cupcake.
- ☐ To prepare Peanut Butter Frosting, beat butter and peanut butter at medium speed with an electric mixer until creamy. Gradually add half of powdered sugar, beating at low speed until blended.
- ☐ Add 1/4 cup cream, beating until creamy.
- ☐ Add remaining powdered sugar, beating until blended. If necessary, add more cream, beating at high speed 2 minutes or until creamy. Makes 3 cups. Frost each cupcake using metal tip number
- ☐ Drizzle each with warm Chocolate Ganache, and top with half of a peanut butter cup.

Nutrition Facts



Properties

Glycemic Index:16.8, Glycemic Load:20.15, Inflammation Score:-6, Nutrition Score:9.6847825510346%

Flavonoids

Catechin: 2.32mg, Catechin: 2.32mg, Catechin: 2.32mg, Catechin: 2.32mg Epicatechin: 7.04mg, Epicatechin: 7.04mg, Epicatechin: 7.04mg, Epicatechin: 7.04mg Quercetin: 0.36mg, Quercetin: 0.36mg, Quercetin: 0.36mg, Quercetin: 0.36mg

Nutrients (% of daily need)

Calories: 503.41kcal (25.17%), Fat: 27.59g (42.45%), Saturated Fat: 14.25g (89.03%), Carbohydrates: 61.15g (20.38%), Net Carbohydrates: 58.03g (21.1%), Sugar: 42.41g (47.12%), Cholesterol: 76.18mg (25.39%), Sodium: 333.51mg (14.5%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 16.37mg (5.46%), Protein: 7.23g (14.45%), Manganese: 0.55mg (27.5%), Copper: 0.34mg (17.22%), Phosphorus: 164.85mg (16.48%), Magnesium: 60.36mg (15.09%), Selenium: 10.28µg (14.68%), Vitamin B3: 2.74mg (13.7%), Iron: 2.29mg (12.72%), Fiber: 3.12g (12.48%), Folate: 48.24µg (12.06%), Vitamin B2: 0.2mg (11.87%), Vitamin A: 586.69IU (11.73%), Vitamin B1: 0.17mg (11.34%), Vitamin E: 1.59mg (10.63%), Zinc: 1.07mg (7.1%), Potassium: 223.2mg (6.38%), Calcium: 54.54mg (5.45%), Vitamin B5: 0.44mg (4.39%), Vitamin B6: 0.09mg (4.27%), Vitamin B12: 0.16µg (2.6%), Vitamin K: 2.64µg (2.52%), Vitamin D: 0.37µg (2.43%)