



Peanut Butter Cupcakes

READY IN



45 min.

SERVINGS



12

CALORIES



382 kcal

DESSERT

Ingredients

- ☐ 1.5 teaspoons double-acting baking powder
- ☐ 1 large eggs
- ☐ 1.3 cups flour all-purpose
- ☐ 0.7 cup heavy cream
- ☐ 0.5 cup brown sugar light packed
- ☐ 8 ounces chocolate finely chopped
- ☐ 0.7 cup peanuts chopped
- ☐ 0.3 teaspoon rounded salt
- ☐ 0.5 cup smooth peanut butter

- ☐ 0.3 cup butter unsalted softened
- ☐ 0.5 teaspoon vanilla
- ☐ 0.7 cup milk whole

Equipment

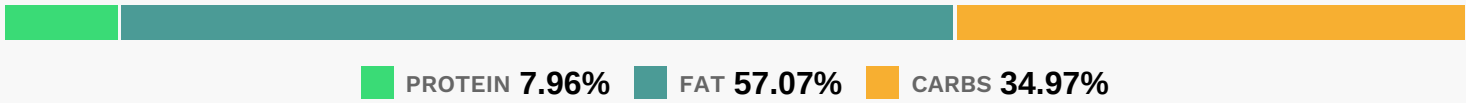
- ☐ bowl
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ muffin liners

Directions

- ☐ To make the cupcakes: Preheat oven to 350 degrees F.
- ☐ Whisk together flour, baking powder, and salt in a bowl.
- ☐ Beat together peanut butter, butter, and brown sugar in a large bowl with an electric mixer at medium speed until blended, about 2 minutes.
- ☐ Add egg and vanilla and beat until fluffy, about 1 minute. Reduce speed to low and add flour mixture and milk alternately in batches, beginning and ending with flour mixture, then mix until just combined.
- ☐ Divide batter among lined muffin cups (about two-thirds full) and bake in middle of oven until pale golden and a tester inserted in center of a cupcake comes out clean, 18 to 20 minutes. Turn cupcakes out onto a rack and cool completely.
- ☐ To make the Icing while cupcakes cool: Bring cream to a boil in a small saucepan, then pour over chocolate in a small bowl.
- ☐ Let stand 1 minute, then whisk until smooth.
- ☐ To thicken icing to spreading consistency quickly, spread it on a metal baking sheet and chill until thick and glossy, about 5 minutes. Scrape icing back into bowl and stir until smooth.
- ☐ Spread icing on cupcakes and sprinkle with peanuts.

- ☐
- * If you aren't pressed for time, chill icing in bowl, uncovered, stirring occasionally, 20 to 30 minutes before spreading on cupcakes.
- ☐
- * Iced cupcakes keep, chilled in an airtight container, 3 days.

Nutrition Facts



Properties

Glycemic Index:22.99, Glycemic Load:12.31, Inflammation Score:-5, Nutrition Score:9.4408696569178%

Nutrients (% of daily need)

Calories: 382.16kcal (19.11%), Fat: 25.55g (39.3%), Saturated Fat: 11.37g (71.09%), Carbohydrates: 35.23g (11.74%), Net Carbohydrates: 32.55g (11.84%), Sugar: 20.86g (23.18%), Cholesterol: 42.24mg (14.08%), Sodium: 170.37mg (7.41%), Alcohol: 0.06g (100%), Alcohol %: 0.08% (100%), Caffeine: 12.47mg (4.16%), Protein: 8.02g (16.04%), Manganese: 0.56mg (28.12%), Vitamin B3: 3.66mg (18.28%), Magnesium: 61.77mg (15.44%), Phosphorus: 151.84mg (15.18%), Folate: 55.83µg (13.96%), Copper: 0.26mg (12.76%), Vitamin B1: 0.19mg (12.52%), Vitamin B2: 0.21mg (12.09%), Selenium: 8.06µg (11.51%), Fiber: 2.68g (10.71%), Iron: 1.84mg (10.2%), Vitamin E: 1.32mg (8.79%), Calcium: 86.26mg (8.63%), Vitamin A: 357.01IU (7.14%), Potassium: 242.05mg (6.92%), Zinc: 0.97mg (6.45%), Vitamin B6: 0.11mg (5.69%), Vitamin B5: 0.49mg (4.93%), Vitamin D: 0.51µg (3.43%), Vitamin B12: 0.14µg (2.32%), Vitamin K: 2.07µg (1.97%)