



## Peanut Butter Cupcakes with Chocolate Frosting

READY IN



95 min.

SERVINGS



24

CALORIES



258 kcal

DESSERT

### Ingredients

- ☐ 1 box cake mix yellow
- ☐ 1.3 cups water
- ☐ 0.3 cup vegetable oil
- ☐ 3 eggs
- ☐ 0.8 cup creamy peanut butter
- ☐ 16 oz chocolate frosting
- ☐ 0.3 cup creamy peanut butter
- ☐ 0.3 cup peanuts chopped

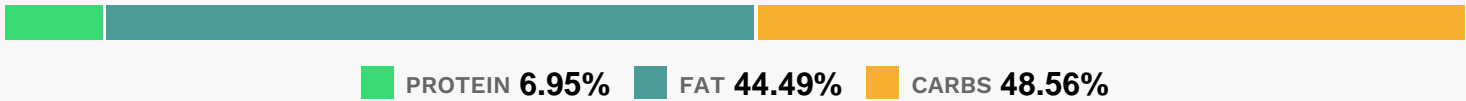
# Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks
- ☐ muffin liners

# Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pans).
- ☐ Place paper baking cup in each of 24 regular-size muffin cups.
- ☐ In large bowl, beat cake mix, water, oil, eggs and 3/4 cup peanut butter with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally. Divide batter evenly among muffin cups (about two-thirds full).
- ☐ Bake 18 to 23 minutes or until toothpick inserted in center comes out clean.
- ☐ Remove from pan to cooling rack. Cool completely, about 30 minutes.
- ☐ In medium bowl, stir together frosting and 1/4 cup peanut butter. Frost cupcakes with frosting mixture.
- ☐ Sprinkle with peanuts; press lightly into frosting.

# Nutrition Facts



# Properties

Glycemic Index:1.76, Glycemic Load:0.28, Inflammation Score:-2, Nutrition Score:5.4939130285512%

# Nutrients (% of daily need)

Calories: 257.98kcal (12.9%), Fat: 13.22g (20.34%), Saturated Fat: 3.15g (19.71%), Carbohydrates: 32.45g (10.82%), Net Carbohydrates: 31.32g (11.39%), Sugar: 21.38g (23.76%), Cholesterol: 20.46mg (6.82%), Sodium: 246.4mg

(10.71%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.65g (9.29%), Manganese: 0.3mg (14.96%), Phosphorus: 136.91mg (13.69%), Vitamin E: 1.72mg (11.44%), Vitamin B3: 2.28mg (11.39%), Folate: 31.53µg (7.88%), Magnesium: 28.89mg (7.22%), Copper: 0.12mg (6.13%), Iron: 1.08mg (5.99%), Vitamin B2: 0.1mg (5.96%), Calcium: 57.83mg (5.78%), Vitamin B1: 0.08mg (5.53%), Vitamin K: 4.85µg (4.62%), Fiber: 1.14g (4.55%), Selenium: 3.07µg (4.39%), Vitamin B6: 0.08mg (4.08%), Potassium: 130.47mg (3.73%), Zinc: 0.5mg (3.34%), Vitamin B5: 0.32mg (3.18%), Vitamin B12: 0.07µg (1.17%)