



Peanut Butter Hi-Hat Cupcakes

READY IN



110 min.

SERVINGS



28

CALORIES



535 kcal

DESSERT

Ingredients

- 3 cups cake flour
- 1 tablespoon double-acting baking powder
- 0.5 teaspoon salt
- 1 cup butter softened
- 2 cups granulated sugar
- 4 eggs
- 2 teaspoons vanilla
- 0.8 cup milk
- 1.5 cups butter softened

- 1.5 cups creamy peanut butter
- 7 oz marshmallow creme
- 3 cups powdered sugar
- 2 teaspoons vanilla
- 18 oz milk chocolate chips
- 6 tablespoons canola oil

Equipment

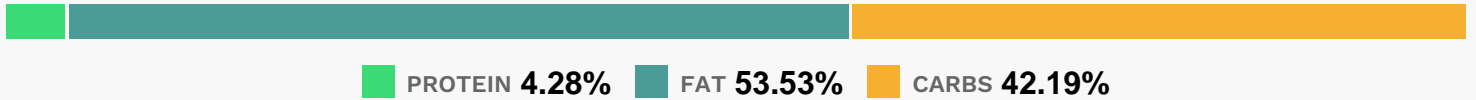
- bowl
- sauce pan
- oven
- hand mixer
- toothpicks
- muffin liners

Directions

- Heat oven to 350°F.
- Place paper baking cups in 28 regular-size muffin cups. In medium bowl, stir together flour, baking powder and salt; set aside.
- In large bowl, beat 1 cup butter and the granulated sugar with electric mixer on medium speed about 5 minutes or until light and fluffy.
- Add eggs, one at a time, beating well after each addition. Beat in 2 teaspoons vanilla. On low speed, alternately add flour mixture, about 1/3 of mixture at a time, and milk, about 1/2 at a time, beating just until blended. Divide batter evenly among muffin cups.
- Bake 20 to 24 minutes or until toothpick inserted in center of cupcake comes out clean. Cool 5 minutes.
- Remove cupcakes from pans; place on cooling racks. Cool completely, about 30 minutes.
- In large bowl, beat 1 1/2 cups butter and the peanut butter with electric mixer on medium speed until smooth. Beat in marshmallow creme. On low speed, gradually add powdered sugar until blended.

- Add 2 teaspoons vanilla; beat 3 minutes longer.
- Spoon frosting into decorating bag fitted with large round tip. On top of each cupcake, pipe frosting in circles making cone shape with peak in center. Refrigerate cupcakes at least 45 minutes to harden frosting before dipping in chocolate coating.
- In 1 1/2-quart saucepan, heat chocolate chips and oil over low heat, stirring occasionally, until smooth. Dip cone-shaped frosting on each cupcake into chocolate coating to coat frosting completely, letting excess chocolate drip off. Refrigerate to set coating, about 5 minutes.

Nutrition Facts



Properties

Glycemic Index:13.61, Glycemic Load:16.83, Inflammation Score:-4, Nutrition Score:5.8413043177646%

Nutrients (% of daily need)

Calories: 535.45kcal (26.77%), Fat: 32.78g (50.43%), Saturated Fat: 15.64g (97.75%), Carbohydrates: 58.15g (19.38%), Net Carbohydrates: 57.16g (20.79%), Sugar: 43.52g (48.35%), Cholesterol: 67.74mg (22.58%), Sodium: 288.7mg (12.55%), Alcohol: 0.2g (100%), Alcohol %: 0.21% (100%), Protein: 5.89g (11.79%), Vitamin E: 2.38mg (15.85%), Manganese: 0.31mg (15.66%), Selenium: 8.3µg (11.86%), Vitamin A: 551.29IU (11.03%), Vitamin B3: 1.99mg (9.97%), Phosphorus: 93.18mg (9.32%), Magnesium: 28.84mg (7.21%), Calcium: 63.77mg (6.38%), Vitamin B2: 0.08mg (4.99%), Folate: 19.87µg (4.97%), Potassium: 168.24mg (4.81%), Copper: 0.09mg (4.47%), Vitamin B6: 0.08mg (4.09%), Zinc: 0.59mg (3.96%), Fiber: 0.99g (3.94%), Vitamin K: 3.68µg (3.5%), Vitamin B5: 0.35mg (3.48%), Iron: 0.54mg (2.98%), Vitamin B1: 0.04mg (2.47%), Vitamin B12: 0.13µg (2.09%), Vitamin D: 0.2µg (1.32%)