



Peanut Butter Surprise Cupcakes

 Vegetarian  Very Healthy

READY IN



20 min.

SERVINGS



1

CALORIES



6157 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 0.8 cup butter softened
- ☐ 1 cup buttermilk
- ☐ 1 serving confectioners sugar
- ☐ 1 cup creamy peanut butter
- ☐ 3 large eggs
- ☐ 2 cups flour all-purpose
- ☐ 2 cups domino granulated sugar

- ☐ 24 milk chocolate kisses
- ☐ 0.5 teaspoon salt
- ☐ 1 teaspoon vanilla extract

Equipment

- ☐ oven
- ☐ hand mixer

Directions

- ☐ Beat butter at medium speed with an electric mixer until creamy. Gradually add granulated sugar, beating until light and fluffy.
- ☐ Add eggs, 1 at a time, beating after each addition.
- ☐ Add peanut butter, beating until smooth.
- ☐ Combine flour, baking soda, and salt; add to peanut butter mixture alternately with buttermilk, beginning and ending with flour mixture. Beat at low speed just until blended after each addition. Stir in vanilla extract.
- ☐ Spoon 2 Tbsp. batter into each of 24 paper baking cups in muffin pans.
- ☐ Place 1 chocolate kiss on its side in center of batter in each cup. Top evenly with remaining batter (about 2 Tbsp. in each cup), covering chocolate kisses.
- ☐ Bake at 375 for 18 to 20 minutes or until golden brown.
- ☐ Let cool in pans on wire racks 5 minutes.
- ☐ Remove from pans, and cool on wire racks. Dust with confectioners sugar.
- ☐ Serve warm or at room temperature.
- ☐ Peanut Butter–Jam Surprise Cupcakes: Prepare batter as directed. Spoon 2 Tbsp. batter into each of 24 paper baking cups in muffin pans. Omit milk chocolate kisses. Dollop 1 rounded tsp. of your favorite flavor jam in center of batter in each cup. Top evenly with remaining batter (about 2 Tbsp. in each cup).
- ☐ Bake and cool as directed.

Nutrition Facts



 PROTEIN **7.53%**  FAT **46.32%**  CARBS **46.15%**

Properties

Glycemic Index:240.09, Glycemic Load:427.26, Inflammation Score:-10, Nutrition Score:75.775652595188%

Nutrients (% of daily need)

Calories: 6157.22kcal (307.86%), Fat: 328.2g (504.93%), Saturated Fat: 142.14g (888.36%), Carbohydrates: 735.55g (245.18%), Net Carbohydrates: 713.66g (259.51%), Sugar: 509.73g (566.36%), Cholesterol: 977.97mg (325.99%), Sodium: 5027.26mg (218.58%), Alcohol: 1.38g (100%), Alcohol %: 0.11% (100%), Protein: 120.07g (240.15%), Manganese: 5.57mg (278.37%), Vitamin B3: 49.49mg (247.46%), Selenium: 154.42µg (220.6%), Vitamin E: 29.35mg (195.64%), Folate: 766.99µg (191.75%), Vitamin B2: 2.97mg (174.43%), Phosphorus: 1686.72mg (168.67%), Vitamin B1: 2.5mg (166.69%), Magnesium: 536.93mg (134.23%), Iron: 20.05mg (111.37%), Vitamin A: 5460.55IU (109.21%), Fiber: 21.89g (87.55%), Copper: 1.64mg (82.2%), Vitamin B6: 1.6mg (80.15%), Calcium: 787.99mg (78.8%), Zinc: 11.35mg (75.68%), Vitamin B5: 7.23mg (72.3%), Potassium: 2308.8mg (65.97%), Vitamin B12: 2.73µg (45.47%), Vitamin D: 6.12µg (40.8%), Vitamin K: 14.61µg (13.92%)