



Peanut Butter Surprise Cupcakes

READY IN



90 min.

SERVINGS



48

CALORIES



119 kcal

DESSERT

Ingredients

- 0.5 cup butter softened
- 1 box betty fun chocolate cupcake mix with creamy vanilla filling
- 0.5 cup creamy peanut butter
- 1 Cups baking mix
- 48 peanut butter miniature
- 0.5 cup peanut butter cups
- 1 cup powdered sugar
- 6 oz semi chocolate chips

Equipment

- bowl
- oven
- hand mixer
- microwave
- muffin liners

Directions

- Heat oven to 350F (325F for dark or nonstick pans).
- Place Reynolds Mini Designer Baking Cups in each of 48 mini muffin cups.
- Make cupcake mix as directed on box, using water, oil and eggs. Fill muffin cups one-third full. Squeeze filling pouch 20 times; cut off corner of pouch at cut line. Divide filling evenly among cupcakes, making sure filling does not touch sides of muffin cups.
- Place 1 peanut butter cup candy in center of each cupcake. Evenly distribute remaining batter among cupcakes, making sure filling is completely covered.
- Bake 18 to 20 minutes or until tops are set. Cool 10 minutes; remove cupcakes from pans to cooling racks. Cool completely.
- In small microwavable bowl, microwave chocolate chips on High 30 to 60 seconds, stirring once, until smooth; cool. In large bowl, mix powdered sugar, butter and peanut butter with electric mixer on low speed until frosting is smooth.
- Add melted chocolate until just combined. Pipe or spread frosting on cupcakes.
- Sprinkle with peanut butter pieces.

Nutrition Facts



PROTEIN 5.86% **FAT 50.83%** **CARBS 43.31%**

Properties

Glycemic Index:1.63, Glycemic Load:0.09, Inflammation Score:-1, Nutrition Score:2.4986956784421%

Nutrients (% of daily need)

Calories: 119.34kcal (5.97%), Fat: 7g (10.77%), Saturated Fat: 2.78g (17.38%), Carbohydrates: 13.43g (4.48%), Net Carbohydrates: 12.69g (4.62%), Sugar: 7.96g (8.84%), Cholesterol: 5.36mg (1.79%), Sodium: 138.21mg (6.01%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 4.05mg (1.35%), Protein: 1.82g (3.63%), Manganese: 0.13mg (6.48%), Phosphorus: 61.49mg (6.15%), Copper: 0.1mg (5.01%), Magnesium: 17.48mg (4.37%), Iron: 0.77mg (4.26%), Vitamin B3: 0.79mg (3.93%), Vitamin E: 0.52mg (3.43%), Folate: 12.04µg (3.01%), Fiber: 0.74g (2.94%), Selenium: 1.79µg (2.56%), Vitamin B1: 0.04mg (2.42%), Calcium: 22.71mg (2.27%), Potassium: 75.89mg (2.17%), Vitamin B2: 0.04mg (2.09%), Zinc: 0.28mg (1.86%), Vitamin A: 61.33IU (1.23%), Vitamin B6: 0.02mg (1.16%)