



Peanut Cupcakes with Nougat-Chocolate Frosting

READY IN



90 min.

SERVINGS



24

CALORIES



447 kcal

DESSERT

Ingredients

- 2.3 teaspoons double-acting baking powder
- 2.5 cups confectioners' sugar
- 0.5 cup creamy peanut butter
- 3 large eggs at room temperature
- 2.5 cups flour all-purpose
- 0.8 cup granulated sugar
- 0.5 cup brown sugar light packed
- 14 ounce marshmallow creme jars)

- 6 ounces chocolate chopped
- 2 cups roasted peanuts salted plus more for garnish chopped
- 0.5 teaspoon salt
- 1 pinch salt
- 4 ounces bittersweet chocolate chopped
- 1 stick butter unsalted softened
- 10 tablespoons butter unsalted melted
- 1 tablespoon vanilla extract
- 0.3 cup milk whole
- 0.8 cup milk whole

Equipment

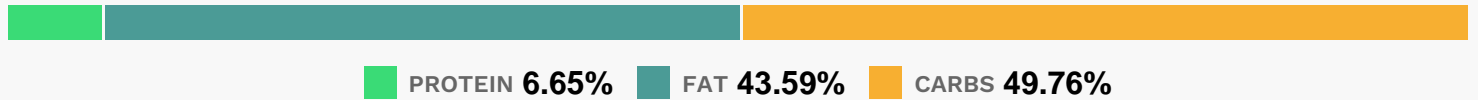
- bowl
- oven
- whisk
- blender
- toothpicks
- microwave

Directions

- Make the cupcakes: Position a rack in the middle of the oven and preheat to 350 degrees F. Line two 12-cup muffin pans with paper liners.
- Whisk the flour, baking powder and salt in a medium bowl.
- In another bowl, beat the eggs and both sugars with a mixer until light and fluffy, about 2 minutes. Gradually beat in the melted butter and vanilla. With the mixer on low speed, add half of the flour mixture, the milk and then the remaining flour. Fold in the peanuts but don't overmix.
- Divide the batter evenly among the prepared cups, filling each about halfway.
- Bake until a toothpick inserted into a cupcake comes out clean, 20 to 22 minutes.
- Let cool in the pans 10 minutes, then transfer to racks to cool completely.

- Make the nougat frosting: Beat the marshmallow creme, peanut butter and salt with a mixer until smooth; set aside. Make the chocolate frosting: Put both chocolates in a large microwave-safe bowl and microwave on 50 percent power until soft, about 1 minute. Stir, then continue to microwave until melted, 1 to 2 more minutes.
- Add the confectioners' sugar, milk, butter, vanilla and salt and beat with a mixer until smooth and creamy.
- Spread nougat frosting over each cupcake, then top with chocolate frosting, leaving some of the nougat exposed.
- Garnish with peanuts.
- Photograph by Con Poulos

Nutrition Facts



Properties

Glycemic Index:15.4, Glycemic Load:13.62, Inflammation Score:-4, Nutrition Score:8.3326086583345%

Nutrients (% of daily need)

Calories: 446.64kcal (22.33%), Fat: 22.57g (34.72%), Saturated Fat: 9.75g (60.91%), Carbohydrates: 57.97g (19.32%), Net Carbohydrates: 55.51g (20.18%), Sugar: 39.65g (44.05%), Cholesterol: 47.42mg (15.81%), Sodium: 182.96mg (7.95%), Alcohol: 0.19g (100%), Alcohol %: 0.21% (100%), Caffeine: 8.74mg (2.91%), Protein: 7.74g (15.49%), Manganese: 0.56mg (27.97%), Vitamin B3: 3.41mg (17.07%), Phosphorus: 135.68mg (13.57%), Magnesium: 51.47mg (12.87%), Selenium: 8.53µg (12.18%), Folate: 47.29µg (11.82%), Copper: 0.23mg (11.58%), Vitamin B1: 0.16mg (10.66%), Fiber: 2.46g (9.84%), Iron: 1.67mg (9.25%), Vitamin B2: 0.15mg (9.09%), Calcium: 66.04mg (6.6%), Vitamin A: 316.02IU (6.32%), Potassium: 219.77mg (6.28%), Vitamin E: 0.86mg (5.73%), Zinc: 0.84mg (5.59%), Vitamin B5: 0.45mg (4.54%), Vitamin B6: 0.08mg (4.23%), Vitamin D: 0.4µg (2.63%), Vitamin B12: 0.14µg (2.28%), Vitamin K: 1.63µg (1.55%)