



Peanut Butter Cupcakes with Chocolate Fudge Frosting

MAKES 1 DOZEN CUPCAKES

INGREDIENTS

FOR THE CAKE

- 1 1/2 cups flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup light brown sugar
- 6 tablespoons (3/4 stick) unsalted butter, softened
- 1 teaspoon vanilla extract
- 1/2 cup Smooth Operator peanut butter
- 2 large eggs
- 1/2 cup whole milk
- Chocolate Fudge Frosting (recipe follows)

FOR THE FROSTING (MAKES 4 CUPS)

- 1 1/3 cup heavy cream
- 1 bag (12 ounces) semisweet chocolate chips

DIRECTIONS

1. Preheat the oven to 350°F. Line 12 muffin cups with paper baking cups.
2. In a large bowl, sift together the flour, baking powder, and salt and set aside.
3. In a separate large bowl, cream together the brown sugar, butter, and vanilla with an electric mixer. Add the peanut butter and beat until smooth. Add the eggs one at a time, beating well after each addition, and then add the milk. Slowly add the flour mixture and combine until the batter is uniform. Do not overmix.
4. Fill the prepared muffin cups with the batter until they are almost full. Bake for 20 minutes, or until the cupcakes spring back when touched lightly. Let the cupcakes cool completely before icing with Chocolate Fudge Frosting.

DIRECTIONS (FOR FROSTING) - MAKES ABOUT 2 CUPS

1. In a medium sized saucepan over medium heat bring the cream to a light simmer. Transfer the hot cream to a bowl and add the chocolate chips. Allow the cream and chocolate to sit undisturbed for five minutes, then stir until smooth. Refrigerate for at least 2 hours, or until the icing is chilled throughout and firm.
2. Use an electric mixer to beat the icing until creamy and spreadable. Be careful not to over-whip. Spread on the cupcakes immediately



This recipe is from the *Peanut Butter & Co. Cookbook*, available at fine bookstores everywhere. © 2009

