

SOME

KITCHEN STORIES

fiction + food

Chocolate Peanut Butter Cupcakes

Adapted from: annies-eats.com | Makes about 18 cupcakes

INGREDIENTS

For the cake:

1 Box Duncan Hines Dark Chocolate Fudge Cake Mix

For the filling:

1 cup confectioners' sugar

$\frac{3}{4}$ cup creamy peanut butter

4 tbsp. unsalted butter, at room temperature

$\frac{1}{2}$ tsp. vanilla extract

For the frosting:

8 oz. cream cheese, at room temperature

4 tbsp. unsalted butter, softened

$\frac{1}{2}$ cup creamy peanut butter

$3\frac{1}{4}$ cups confectioners' sugar

1 cup frozen whipped topping, thawed

DIRECTIONS

Preheat the oven to 350°F (325°F for dark or non-stick pans). Line two cupcake pans with paper liners.

To make the filling, combine the confectioners' sugar, peanut butter, butter and vanilla extract in a bowl. Beat with an electric mixer on medium speed until well combined. Roll the mixture into 1-inch balls (at least 18) and set aside on a baking sheet.

Prepare the cake batter as directed on the box.

Spoon a tablespoon or two of batter into the bottom of each cupcake liner. Place a ball of the peanut butter filling in each cupcake well and top with the remaining batter so that all the cups are filled. Bake for 18-22 minutes, or until a toothpick inserted in the center comes out clean. Allow to cool in the pan for 5-10 minutes, then transfer to a wire rack to cool completely.

To make the frosting, in the bowl of an electric mixer fitted with the paddle attachment, combine the cream cheese, butter and peanut butter until smooth. Slowly mix in the confectioners' sugar, beating until smooth and well blended. Mix in the whipped topping until smooth and fluffy. Frost cooled cupcakes as desired.