

Chocolate Cupcakes with Peanut Butter Frosting

The classic combination of two great tastes that taste great together.

Ingredients for Chocolate Cupcakes:

1/2 cup butter
1/2 cup light brown sugar
1/2 cup white sugar
1/2 tsp baking soda
1/2 tsp baking powder
1/2 tsp salt
1 tsp vanilla
2 eggs
4 ounces unsweetened baking chocolate
1 cup flour
1-1/4 cups buttermilk

Ingredients for Peanut Butter Frosting:

1/3 cup butter
3/4 cup creamy peanut butter
2 cups powdered sugar
1/2 teaspoon vanilla
4-6 tablespoons whipping cream



NOTES: Makes 12-16 cupcakes and frosting.

Directions:

1. **Make the cupcakes.** Preheat oven to 350(F). In an electric mixer, cream butter thoroughly. Add white and brown sugars and cream again. Mix in baking powder, baking soda and salt. Add melted chocolate and incorporate. Add eggs and cream. Add flour and combine thoroughly. Scrape down sides of mixing bowl. With mixer running on low speed, stream buttermilk into bowl.
2. **Bake the cupcakes.** Spoon batter into paper lined muffin cups. Bake at 350(F) for 20-22 minutes. Allow to cool in pan for 10 minutes. Remove from pan and allow to cool completely.
3. **Make the frosting.** Cream butter and peanut butter thoroughly. Add vanilla. Add powdered sugar one half cup at a time until incorporated. Add cold whipping cream one tablespoon at a time with mixer running on low speed. When incorporated, turn the mixer to high to beat air into the mixture and whip the cream. Frosting will be thick, silky and delicious.
4. **Frost cupcakes.** For best sprinkle adhesion, decorate immediately after frosting.