

## ***Chocolate Cupcakes with Peanut Butter Frosting***

### ***INGREDIENTS:***

#### *Chocolate Cupcakes:*

- *Unsalted Butter – 180 grams (¾ cup)*
- *All-purpose Flour – 1½ cup*
- *Baking Soda – 1½ teaspoon*
- *Cocoa Powder – ½ cup*
- *Granulated White Sugar – 1½ cup*
- *Hot Milk – 1 cup*
- *Eggs (large) – 2 (room temperature)*
- *Vanilla Extract – 1 teaspoon*

#### *Peanut Butter Frosting:*

- *Creamy Peanut Butter – 1 cup*
- *Unsalted Butter – 75 grams (5 tablespoon at room temperature)*
- *Vanilla Extract – ¾ teaspoon*
- *Salt – ¼ teaspoon*
- *Icing Sugar – 1 cup*
- *Thick Cream - ⅓ cup (75 grams)*

### ***DIRECTIONS:***

#### *Cupcakes:*

- *Preheat the oven to 180° C/350° F for 10 minutes before baking. Line a standard-size muffin pan with cupcake liners.*
- *Melt the butter in a saucepan over medium heat or in the microwave.*
- *Powder the granulated sugar. In a large bowl, whisk together the flour, baking soda, powdered sugar and cocoa powder.*
- *Add the melted butter and half of the hot milk to the dry ingredients and mix it well. Beat the eggs lightly and add this to the cupcake mixture. Add the remaining milk and vanilla extract and whisk until the batter becomes smooth.*
- *Pour the batter into the prepared muffin pan and fill each cup to about two-thirds full. Bake the cupcakes for about 15 - 18 minutes, until a toothpick inserted into a*



*cupcake comes out clean. Cool the cupcakes in the pan for 5 - 10 minutes. Remove the cupcakes from the pan and transfer them to a wire rack and cool completely.*

*Frosting:*

- *In an electric mixer or using a hand mixer, on medium-low speed, beat together the peanut butter, butter, vanilla extract, salt and icing sugar. Mix until it becomes creamy. Add the cream and beat on high speed until the frosting becomes light and smooth.*

*The recipe makes about 24 standard-size cupcakes.*