



# Peanut Butter Cupcakes

## INGREDIENTS:

- One boxed yellow cake mix (plus water, oil and eggs to make according to directions)
- 24 Mini Reese peanut butter cups
- 1 tub of chocolate frosting
- 3 sticks (1 1/2 cups) butter (softened to room temperature)
- 1 cup of creamy peanut butter
- 3 cups powdered sugar
- 1 Tablespoon vanilla
- 24 mini Nutter Butter cookies for decoration

## DIRECTIONS:

- Preheat oven to 350F degrees.
- Make cake mix according to box directions and divide equally into 24 cupcake liners placed in tins.
- Place a mini peanut butter cup on the top of each cup full of batter
- Bake according to box directions, remove from oven and cool completely.
- Spoon tub of chocolate frosting into a microwave-safe bowl and microwave for about 30 seconds. Stir until well mixed.
- Dip the top of each cupcake in the chocolate frosting and allow them to cool, and to harden a little.
- Place remaining melted frosting in a small zip top bag and zip it closed.
- To make peanut butter frosting, place butter, vanilla, and peanut butter into a large bowl and mix on high until smooth (about a minute)
- Add powdered sugar and beat on low until combined and then on high until light and fluffy.
- Place frosting in a zip-top bag fitted with a decorating tip and pipe on top of each cooled cupcake.
- Clip a corner off of the bag filled with the melted chocolate frosting and drizzle over the top of each cupcake.
- Top with a mini nutter butter cookie.
- ENJOY!!