



I am pleased to be part of the Hormel Foods Extended Family Blogger program. The challenge put forth by the fine people of Hormel was to create a recipe using Hormel products in different and delicious ways. I created this Peanut Butter Dark Chocolate Cupcakes recipe using their Skippy Natural Peanut Butter with Dark Chocolate Spread (creamy style). This sweet treat was a huge hit with our five grandchildren. Let's just say, these cupcakes disappeared quickly 😊

PEANUT BUTTER DARK CHOCOLATE CUPCAKES

What You Need for The Cupcakes

1 Cup sweet cream butter (salted) room temperature
 1 3/4 Cups white sugar
 8 Egg yolks (reserve the whites for another recipe) room temperature
 1 Cup half and half (half cream, half milk)
 2 tsp. Vanilla extract
 2 1/2 Cups cake flour
 2 tsp. Baking powder
 Sifter
 1 Large mixing bowl
 1 Medium missing bowl
 Rubber spatula
 Wire cooling rack
 Nonstick cooking spray
 Cupcake paper liners
 Cupcake/muffin tin
 Ice cream scoop (or melon baller)
 Electric mixer (handheld or stand)

Before You Start: Let the eggs sit in a bowl on the counter for about 20 minutes, so they reach room temperature. Preheat oven to 350 °. Line cupcake tin with paper liners and spritz with nonstick cooking spray.

Let's Make It! In a medium bowl sift together flour and baking powder, set aside. In a large bowl combine butter and sugar and beat on medium until fluffy. Add one egg yolk and continue beating, repeat one egg at a time until all egg yolks have been incorporated. Add vanilla and mix to combine. Slowly alternate adding a little flour and mix well to combine, add a little milk and mix well to combine, repeat alternating flour and milk until fully combined. Using an ice cream scoop or melon baller, scoop equal amounts of batter into each prepared cupcake liner, this will keep them all a similar size. Bake for 25 to 35 minutes, or until toothpick inserted in the center comes out clean. Let cool in tin for 5 minutes then place on wire cooling rack to cool for 20-30 minutes. Makes 2 dozen cupcakes

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PEANUT BUTTER DARK CHOCOLATE CUPCAKES FROSTING

What You Need for the Frosting

- 1 Cup sweet cream butter, salted (room temperature)
- 1 Cup Skippy Natural Peanut Butter Spread with Dark Chocolate (creamy style)
- 2 Cups powdered sugar
- ½ Cup water
- Medium mixing bowl
- Electric mixer (hand held or stand)
- Pastry bag and tip (optional)

Let's Make It! Add peanut butter chocolate spread and butter to mixing bowl, cream together on medium speed for about 3-5 minutes. It will look very creamy. Add powdered sugar a little at a time and continue mixing on medium, remember to scrape down the sides of the bowl as you mix. Add water and increase mixer speed to medium high. Beat until light creamy and smooth.

Makes enough to generously top 2 dozen cupcakes.

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