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**Recipe Title:** Reese's Peanut Butter Cupcakes

**Recipe Ingredients:**

- Chocolate cake mix (3 large eggs, 1/2 cup oil, 1 cup water)
- 36 mini Reese's cups (cut 12 in half)
- 2 sticks (1 cup) unsalted butter at room temperature
- 1 1/3 cup peanut butter, divided
- 4 cups powdered sugar
- 7 tbs heavy cream, divided
- 1/2 tsp vanilla
- 3 tbs chocolate syrup

**Recipe Instructions:**

1. Preheat oven to 325 degrees
2. Mix cake batter as directed
3. Line the cupcake tin
4. Add a mini Reese's cup to each of the empty liner, then scoop in batter
5. Bake for about 10-15 minutes
6. For the frosting, cream together 1 cup of butter and 1 cup of peanut butter in a stand mixer, until well blended.
7. Add powdered sugar in, 1 cup at a time. When thoroughly mixed, add in vanilla and heavy cream. Add the cream in 1 tbs at a time, and stop when frosting has formed

medium peaks.

8. Use a piping bag and 1M piping tip to frost the cupcakes
9. Heat up 1-2 tbs of peanut butter in a sandwich bag (enough so that it won't melt the frosting) and drizzle on top of the cupcakes. Then use the chocolate syrup for a chocolate drizzle.
10. Garnish with half of a Reese's mini, and enjoy!