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**Recipe Title:** Chocolate Peanut Butter Pretzel Cupcakes

**Recipe Ingredients:**

**BATTER INGREDIENTS:**

- 1 cup flour
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 3/4 cup milk
- 1/2 cup unsweetened cocoa powder
- 1 cup sugar
- 3/4 cup vegetable oil
- 1 egg
- 1 teaspoon vanilla
- 1 cup peanut butter chips

**FROSTING INGREDIENTS:**

- 1 stick softened butter
- 2 cups confectioners' sugar
- 4 ounces melted semi sweet chocolate
- 2 tablespoons peanut butter
- 2 tablespoons milk

- 1 teaspoon vanilla
- 1 cup pretzels (crushed)
- 1 cup peanut butter chips

### **Recipe Instructions:**

#### **BATTER INSTRUCTIONS:**

1. Whisk flour, baking soda and salt in a bowl and set aside
2. Heat milk until hot (but not boiling) and pour over unsweetened cocoa powder in a large bowl and whisk until smooth. Let mixture cool slightly
3. Whisk sugar, vegetable oil, egg and vanilla into cocoa powder bowl until smooth. Stir in peanut butter chips.
4. Whisk flour mixture slowly into the wet ingredients until just combined
5. Preheat oven to 350 degrees
6. Divide mixture into a 12 cup muffin pan with cupcake liners
7. Bake cupcakes 20-25 minutes, until the tops spring back
8. Let the cupcakes cool in pan for 5 minutes then remove cupcakes onto wire rack and cool completely

#### **FROSTING INSTRUCTIONS:**

1. Pulse softened butter, confectioners' sugar, semisweet chocolate, peanut butter, milk and vanilla in a food processor until smooth
2. Spoon frosting into a frosting bag and pipe onto cupcake tops
3. Sprinkle peanut butter chips and crushed pretzels onto the frosting