

P-NUTTY DECADENCE

Cupcake:

3 eggs

3/4 cup butter

2 cups all-purpose flour

2 cups sugar

1 1/2 cups milk

3/4 cup unsweetened cocoa powder

1 tsp baking soda

3/4 tsp baking powder

Pre-heat oven to 325 – 350 degrees. In a large bowl, cream together the butter and sugar until light and fluffy.

Add eggs one at a time, beating well. Add the flour mixture alternately with the milk and beat well.

Fill muffin cups 3/4 full. Bake for 20 – 25 minutes. Check for doneness with toothpick.

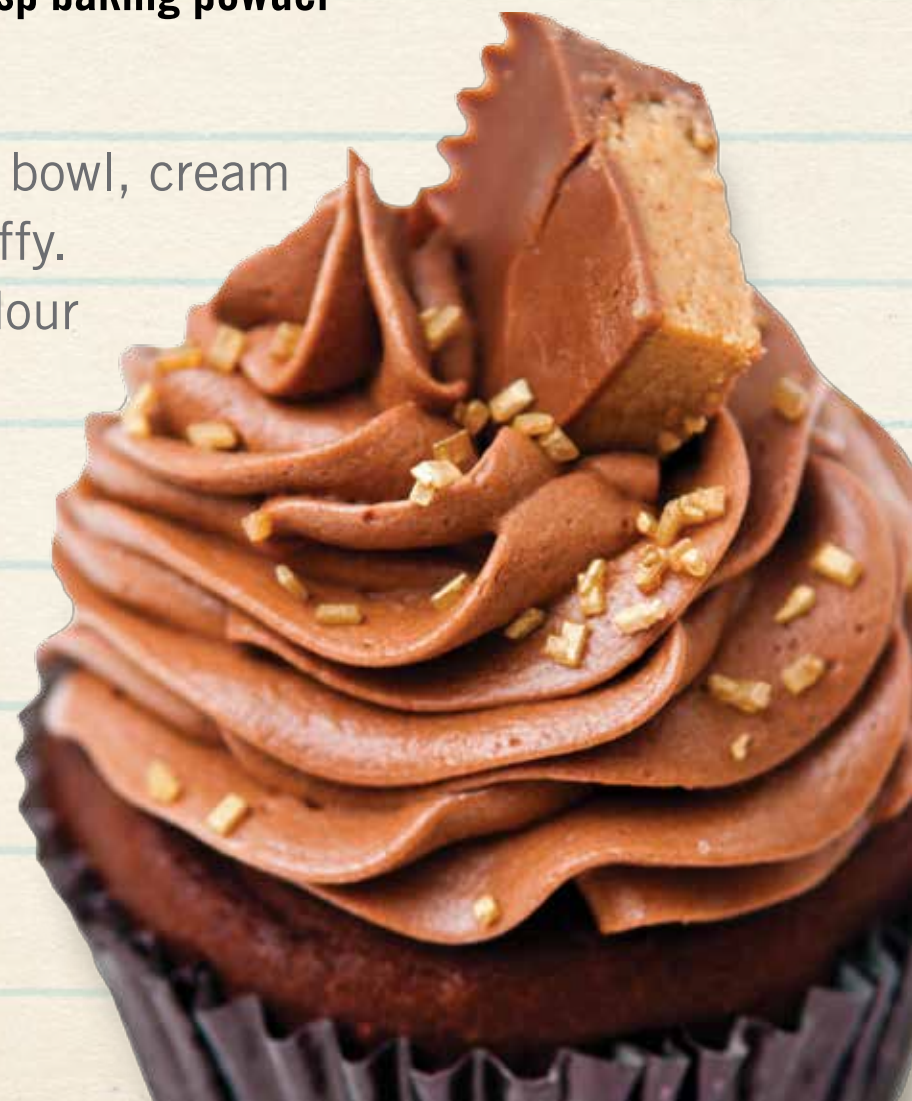
Chocolate Ganache:

10 ounces melted chocolate

1 cup heavy whipping cream

4 Tbsp powdered sugar

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Pour whipping cream into mixing bowl with the melted chocolate and slowly add the powdered sugar. Add more sugar to get desired sweetness. Cut small cone shapes out of the center of the cupcakes and fill with Ganache. On top, place cake that was cut out.

Peanut Butter Frosting:

1 cup creamy peanut butter

4 cups confection sugar

1/2 to 3/4 cup heavy whipping cream

Place peanut butter into mixing bowl, slowly begin mixing with whipping cream and add sugar. If peanut butter becomes too loose, add more to thicken. Put frosting into large Ziploc bag or pastry bag and pipe onto cupcakes.