

PB & J Cupcakes

Ingredients

For the cupcakes:

1 box yellow cake mix
1 cup water
3/4 cup creamy peanut butter
1/4 cup vegetable oil
3 eggs

For the frosting:

1 cup creamy peanut butter
8 tablespoons butter (1 stick) softened
1/4 teas salt
1 teas vanilla
4 cups confectionery sugar (1 lb)
3 tablespoons heavy cream

Filling:

Grape Jam (1 large jar)

Topping:

Nutter Butter Cookie Bites

Directions:

To make cupcakes: Preheat oven to 350. In a large bowl, beat together all cupcakes ingredients. Divide batter into 24 cupcakes. Bake 15-18 minutes, or until a toothpick inserted comes out clean. Let cool.

To make frosting: Cream together peanut butter and butter in a stand mixer. Beat on medium-low speed to combine. Add the remaining ingredients and combine again. Beat 2-3 minutes until frosting is light and fluffy. Add more heavy cream for creamy consistency.

To assemble cupcakes: Cut hole in the middle of cupcake (use cupcake corer), fill plastic bag with grape jam, cut off small piece on corner, fill cupcakes. Frost cupcakes with pastry bag and decorating tip. Put dollop of jam in center of cupcake, press cookie bites in jam.

