

Peanut Butter Cupcakes at High Altitude from She Makes and Bakes

Prep time 1 hour; Bake time 15 minutes at 375

Makes 18 cupcakes

For the Cake:

- 1 3/4 cups all purpose flour
- 2 1/4 teaspoons baking powder
- 1/4 teaspoon salt
- 1 1/4 cups packed brown sugar
- 6 tablespoons butter, softened
- 1/3 cup peanut butter
- 1 cup + 2 tablespoons milk
- 1 teaspoon vanilla
- 3 eggs
- 1 cup bittersweet or semisweet chocolate chips

Preheat the oven to 375 degrees. Line 18 muffin cups with liners and set aside. Using a mixer with the paddle attachment (or a hand mixer), combine the flour, baking powder, salt, and sugar. Mix until incorporated. Add the butter, peanut butter, milk, and vanilla and mix until combined. Add in vanilla and eggs one at a time until well incorporated. Fill the cupcake liners 1/3 of the way with the batter. Add in a few chocolate chips (about 10-12) and top with more batter until the cups are 2/3 filled. Bake for 15-17 minutes or until a toothpick comes out clean. Let the cupcakes cool in the pan for 10 minutes and cool at least 5 additional minutes before frosting

For the Frosting:

- 1/4 cup butter
- 1/4 cup peanut butter
- 1/4 cup milk
- 1 cup packed brown sugar
- 1/8 teaspoon salt
- 1 teaspoon vanilla
- 1 cup powdered sugar

In a medium saucepan over medium heat, combine the butter, peanut butter, milk, brown sugar, and salt. Stir to combine, bring to a low boil, and let it boil for 1.5 minutes without stirring. Remove from heat and let sit for 30 minutes (but not longer). After 30 minutes, stir in the vanilla and powdered sugar, pour into a mixer fitted with the paddle attachment, and mix on medium speed until smooth and creamy. This will take a couple of minutes. At this point, I put the frosting in a piping bag and placed it in the freezer for about 10-15 minutes until it was cool. This helped it to stiffen so it would keep its shape when I piped it on the cupcakes.

From The Pastry Queen Cookbook