



Chocolate Peanut Butter Cupcake

3 inch Cupcake, Yields 12-14

PEANUT BUTTER CAKE

Ingredients:	1-1/3 Cups	Dark Brown Sugar
	8 Tbsp (1 stick)	Unsalted Butter
	3	Extra Large Eggs
	1-1/2 Cups	All Natural Chunky Peanut Butter
	3 Cups	All Purpose / Pastry Flour
	1 Tbsp	Baking Powder
	1 tsp	Salt
	1-1/8 Cups	Whole Milk

Procedure: Sift flour, baking powder, and salt in a bowl and set aside.

Pre-heat oven to 350 degrees.

In large bowl, using electric mixer with a paddle attachment, cream butter and dark brown sugar until light in color (about 3-5 minutes). Stop the mixer and scrape down sides of bowl. Add eggs and mix until well blended. Add peanut butter and mix until well blended. On low speed, add flour mixture in 3 additions, alternating with milk, beginning and ending with flour. Stop the mixer and scrape down sides of bowl. Continue mixing until fully incorporated and the batter looks smooth.

Fill paper liners with approximately ¼ cup of the batter. Bake for 18-20 minutes turning pan in oven half way through to ensure even baking, and until tops feel firm and toothpick comes out clean. Cool in pan.

Chocolate Pink

PASTRY CAFE

CHOCOLATE GANACHE

Ingredients: 1 Cup / 6 oz Semi Sweet Chocolate (Chopped)
¾ Cup Heavy Whipping Cream

Procedure: Place chopped chocolate in a bowl and set aside. In a saucepan bring heavy cream just to a boil over high heat. Remove from heat and pour hot cream over chocolate and let sit 2-3 minutes. Gently whisk together until smooth. Cover with plastic wrap and set aside to cool.

PEANUT BUTTER BUTTERCREAM

Ingredients: 4 Whites from Extra Large Eggs
1-1/3 Cup Granulated Sugar
16 Tbsp (2 Sticks) Unsalted Butter, Softened
4 Tbsp Shortening
¾ Cup All Natural Creamy Peanut Butter

Procedure: Whisk whites and sugar in a metal bowl, and set over a pot of boiling water. Continue to whisk until mixture is warm and sugar is dissolved. Place mixture into a mixing bowl with the whip attachment. Whip on high speed until stiff peaks form, 4-8 minutes. On medium speed add the butter and shortening, mix until fully incorporated. Stop the mixer and scrape sides of bowl. Fold in peanut butter and mix well.

CUPCAKE FINISHING

Dip just the top of the cupcake into the cool, but still slightly liquid ganache. Refrigerate cupcakes to harden the ganache, about 3-5 minutes. Pipe buttercream with desired tip on top of the ganache. Garnish with a peanut and shaved chocolate.