



Peanut Butter and Jelly Cupcakes

Adapted from [Movita Beaucoup](#) and [Brown Eyed Baker](#)

BAH Note: I had to make a second batch of cupcakes because I overfilled the tin on my first batch which caused me to overbake the cupcakes and completely mangle the goods trying to get them out of the pan. Learn from my mistake and don't fill your pan any more than half full. I ended up using about two tablespoons of batter per cupcake in the second batch and it was spot on.

I lost track of exactly how many cupcakes I got but this recipe will make approximately 12, or a single 8 inch round cake. If you have a little batter leftover after filling your pan, drop cupcake paper into glass jars or custard cups and make a few extras for snacking...nobody has to know.

For the cupcakes:

- 1 1/4 cup cake flour
- 3/4 cup sugar
- 1 3/4 teaspoons baking powder
- 1/2 teaspoon salt
- 6 tablespoons room temperature butter
- 1/2 cup buttermilk
- 1/2 teaspoon vanilla extract
- 1 egg

Line a cupcake tin and heat your oven to 350 degrees.

Combine the flour, sugar, baking powder, and salt in the workbowl of stand mixer fitted with the paddle beater and mix on low for about one minute.

Add the butter and mix on low for about two minutes until the mixture resembles sand and no large bits of butter remain.

Add the buttermilk and vanilla and mix for about two minutes, scraping down the side of the bowl occasionally. Add the egg and mix until combined. Use a spatula to scrape down the sides and bottom of the bowl and give the batter a final mix to ensure no pockets of flour remain.

Fill each cup with approximately 2 tablespoons batter and bake for approximately 20 minutes or until a tester inserted in the center of a cupcake comes out clean. Cool in the pan for about 15 minutes then remove the cupcakes from the pan to cool completely.

Remove a small core from each cupcake and fill the hole with your choice of jam, jelly, or preserve before topping with frosting.

For the frosting:

- 1 cup powdered sugar
- 1 cup creamy peanut butter
- 5 tablespoons room temperature butter
- 1/2 teaspoon vanilla extract
- 1/4 teaspoon salt
- 1/4 cup heavy cream

Place the powdered sugar, peanut butter, butter, vanilla and salt in the bowl of an electric mixer fitted with a paddle attachment. Mix on medium-low speed until creamy, scraping down the sides of the bowl as needed. Add the cream and beat on high speed until the mixture is light and smooth.

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