

Mini Peanut Butter & Jelly Cupcakes

*Yields 3 dozen
mini cupcakes*



BASIN HARBOR CLUB

On Lake Champlain, Vermont
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INGREDIENTS

Cupcakes

- 1½ cup all purpose flour
- 1 tsp baking powder
- ½ tsp salt
- 1 ea stick of unsalted butter
- 1 cup sugar
- 2 ea eggs
- 1 ea egg yolk
- 2 tsp vanilla extract
- ¾ cup milk
- 1 cup grape jelly

Icing

- ½ ea stick of unsalted butter
- ½ cup peanut butter
- 4 oz cream cheese
- 2 cup powdered sugar
- 2 tsp milk

PREPARATION

1. Stir together flour, baking powder & salt. Set aside.
2. Cream butter and sugar, add eggs and yolk one at a time.
3. Slowly add milk, scrape bowl then add dry ingredients. Mix until just combined.
4. Fill cupcake liners 2/3 full, bake 350o for 10-12 minutes or until they spring back when touched.
5. Leave to cool completely.
6. Using a squeeze bottle filled with grape jelly, fill centers of each cooled cupcake with approx 1 tbl of jelly. Decorate tops with peanut butter frosting.

1. Cream butter, peanut butter and cream cheese until smooth.
2. Gradually mix in powdered sugar.
3. Add milk last and combine.
4. Turn mixer off and scrape down the sides of the bowl, then add caramel. Beat frosting on medium-high speed until airy and thoroughly mixed, about 2 minutes. Cover and refrigerate until stiff, about 45 minutes, before using.