



# A Few Shortcuts

Saving you Time and Money in the Kitchen and at the Store



## Peanut Butter Cupcakes with Chocolate Icing

---

- 1  $\frac{3}{4}$  cup All Purpose Flour
- 1 TBSP Baking Powder
- $\frac{1}{2}$  tsp. salt
- $\frac{1}{2}$  cup creamy or chunky Peanut Butter
- $\frac{1}{4}$  cup vegetable shortening (Butter flavored Crisco)
- $\frac{3}{4}$  cup sugar
- 2 large eggs
- 1 tsp. vanilla
- 1 cup milk

### **Directions**

Preheat oven to 350 degrees F. Line 12 muffin pan cups with paper liners.

In bowl combine flour, baking powder, and salt.

In large bowl, with mixer at medium speed, beat peanut butter, shortening, and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in vanilla.

Reduce speed to low and alternate adding the flour mixture and milk. Beginning and ending with the flour; occasionally scraping the bowl with a rubber spatula.

Divide batter evenly among muffin cups, filling about  $\frac{3}{4}$  way full. Bake until toothpick inserted in center of cupcake comes out clean. About 18 minutes. Remove from pan to cool. Ice and serve.

### **Icing**

- 1 stick(  $\frac{1}{2}$  cup ) Butter or Margarine Melted
- $\frac{2}{3}$  cup Hershey's Cocoa Powder
- 3 cups powdered sugar
- $\frac{1}{3}$  cup milk
- 1 tsp. Vanilla.

### **Directions**

Mix melted butter and cocoa. Alternately add powdered sugar and milk, beating on medium speed to spreading consistency. Add more milk if needed. Stir in vanilla. Makes about 2 cups of frosting.

