



Buckeye Cupcakes

Cupcakes:

- 6 T. butter
- 3 oz. Unsweetened Chocolate
- 2 eggs
- 1-1/4 cups sugar
- 3/4 cup flour
- 1/8 t. salt
- 1/2 t. vanilla

Peanut Butter Layer:

- 1-1/2 cups creamy peanut butter
- 1/2 cup butter
- 1/2 t. vanilla
- 1-1/2 cups powdered sugar

Ganache:

- 1/2 cup heavy whipping cream
- 1 cup Semi-Sweet Chocolate

Preheat oven to 350°F. Line muffin tin with cupcake liners

For Cake:

1. Melt butter and unsweetened chocolate in microwave on 30 second bursts, making sure to stir each time. Once butter and chocolate is melted, set aside.
2. In a medium-size bowl, mix the eggs and sugar with a rubber spatula. Stir in flour, melted butter and unsweetened chocolate, salt and vanilla. Mix until smooth. Divide batter into muffin cups. (Cups should only be about 1/2 full.)
3. Bake for 21 minutes or until a wooden toothpick inserted in the middle comes out clean. Cool on wire rack for 5 minutes. Using a fork, lift the cupcakes out of the pan onto a cooling rack and let cool for an additional 15 minutes.

For Peanut Butter Layer:

1. Beat peanut butter, butter and vanilla in mixer bowl until well combined. Add powdered sugar and beat on low speed for 1-2 minutes. Scrape down the bowl and mix for another minute, until the filling is well mixed.
2. Using a small knife, spread a nice, thick, smooth layer on the cupcakes. Place in the refrigerator for 30 minutes.

For Ganache:

1. Heat the heavy cream and semi-sweet chocolate in a small saucepan over low heat. Remove from the heat, stirring occasionally.

2. When cupcakes are ready to come out of the refrigerator, place a sheet of parchment on a baking sheet, then dip each cupcake in the ganache, coating the top completely. Chill for 10 minutes. Dip again and chill. Dip a 3rd time and place in the refrigerator until ready to serve.

Note: Once the chocolate is firm to the touch, you can wrap each cupcake in plastic wrap, then place them all in a zip bag and store in the freezer.