

Peanut Butter and Jelly Cupcakes

Servings: 24

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Total Time: 45 minutes

Ingredients

Cupcakes

2 1/4 cups (255 g) cake flour
1 tablespoon baking powder
1/2 teaspoon salt
1 1/4 (295 ml) cups low-fat buttermilk, room temperature
120 g egg whites (from 4 large eggs), room temperature
1 1/2 cups (300 g) sugar
113 g (1 stick) unsalted butter, softened
1 teaspoon vanilla extract

Peanut Butter Frosting

3 sticks unsalted butter, softened
2 cups creamy peanut butter
2 tbsp. vanilla extract
1 pound confectioners' sugar, sifted

Filling

Strawberry Preserves (I ended up using most of a smallish jar)

Directions

For the Cupcakes: Preheat the oven to 350 F/175 C. Line your cupcake tins with paper liners. I used a 12-hole cupcake tin here, you can use any size you like, but it will affect the baking time.

In a large bowl, sift the flour, baking powder, and salt together. Set aside.

In another bowl, whisk the buttermilk and egg whites together. They won't really "come together" but just try and combine them a little. Set aside.

In the bowl of a stand mixer fitted with a paddle attachment, or in your largest mixing bowl with a hand mixer, beat the butter and sugar together at medium speed until the butter and sugar are very light and fluffy. Then add the vanilla, one-third of the flour mixture, and mix on medium speed until incorporated. Next, add in half of the buttermilk-egg mixture, and beat. Then repeat the process again (flour, buttermilk-eggs, flour) until all of the ingredients are mixed in well. Scrape down the sides of the bowl and give a final mix (about a minute or 2) until it looks smooth.

Scoop the batter into the cupcake liners until they're about 2/3 of the way full. This amount of batter should make about 24 standard-sized cupcakes (not like the monster ones in the fancy bakeries).

Bake for 9 minutes on the center rack of the oven. After 9 minutes, rotate the pans and

Directions, cont.

cook for another 9-10 minutes, or until a toothpick inserted into the center comes out clean. Cool on wire racks or in their pans.

For the Frosting: In the bowl of a stand mixer fitted with a paddle attachment, or in your largest mixing bowl with a hand mixer, beat the butter and peanut butter on medium speed until fluffy. Turn your mixer off and sift about 1/3 of the confectioner's sugar over the top. Slowly beat in the sugar and repeat until all of the powdered sugar is incorporated. The texture is almost like a fluffy mousse, it is quite delicious.

Frost cupcakes as desired and enjoy!

To Assemble: Once the cupcakes have completely cooled, use a small paring knife to hollow out a small circle in the center of each cupcake. Fill the center of each cupcake with a dollop of strawberry (or your favorite flavor) preserves.

Cooking Notes

Frosting the cupcakes. Fill a large zip-top bag with your icing and cut the corner off, about ½ an inch up. Then take a large iced tea-type glass and flip it upside down. Place the cupcake on the base of the cup and swirl the frosting around the cupcake to get the desired effect. I find that putting the cupcake up on something tall like the glass gets my hands out of the way. Otherwise, I would end up wiping the side of my hand through the frosting.

Transportation and storage. I made these peanut butter and jelly cupcakes the night before the big event, so I stored them in the fridge overnight. I found that they transported very well the next day since the fridge hardened up the frosting quite nicely. When I got to work, I took the lid off and the frosting relaxed a little but they still looked perfect. I can't attest to how long these will last, but the original recipe says that they are best eaten the same day. They did not get soggy at all the next afternoon, but I can only assume they would be fine for 2-3 days stored in a covered container in the fridge. Or, you could store them in a covered container on the counter if you want a fluffier and more mousse-like frosting.