

Reese's Chocolate Peanut Butter Cup Cupcakes - Pure Chocolate-PB Bliss

Reese's Chocolate Peanut Butter Cup Cupcakes: Two Favorites, One Amazing Bite ??



OVEN
350°F

TIME
10 min

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INGREDIENTS

1 cup all-purpose flour
1 cup granulated sugar
1/3 cup unsweetened cocoa powder
1 tsp baking soda
‰ tsp baking powder
... tsp salt
‰ cup buttermilk (or milk + ‰ tbsp vinegar)
‰ cup vegetable oil
1 large egg
1 tsp vanilla extract
‰ cup hot water or hot coffee (to deepen chocolate flavor)
12 mini or regular Reese's Peanut Butter Cups (freeze 10 min before baking)
1 cup unsalted butter, softened (2 sticks)
1 cup creamy peanut butter
2‰ cups powdered sugar
... cup heavy cream or milk
Pinch of salt
Melted chocolate or ganache drizzle
Chopped Reese's Cups or minis
Instructions:
1. Bake the Cupcakes:
Preheat to 350°F (175°C) and line a 12-cup muffin tin.
Whisk together flour, sugar, cocoa, baking soda,

baking powder, and salt.

Add buttermilk, oil, egg, and vanilla; mix until smooth.

Stir in hot water or coffee (batter will be thin).

Fill liners halfway, place a frozen Reese's Cup in each, and top with more batter ($\frac{3}{4}$ full).

Bake 18-20 minutes, avoiding the candy with your toothpick test.

Cool in the pan 5 minutes, then transfer to a rack.

2. Make the Frosting:

3. Decorate:

Tips for Perfect Cupcakes:

Freeze your candy cups before baking to prevent melting and maintain shape.

Thin batter is normal due to the hot liquid-helps make moist cupcakes.

Customize your toppings with ganache, chopped candy, or even a sprinkle of sea salt.

Make ahead: Bake and freeze unfrosted cupcakes. Thaw, frost, and decorate when ready.

DIRECTIONS

1. Bake the Cupcakes: Preheat to 350°F (175°C) and line a 12-cup muffin tin.
2. Whisk together flour, sugar, cocoa, baking soda, baking powder, and salt.
3. Add buttermilk, oil, egg, and vanilla; mix until smooth.
4. Stir in hot water or coffee (batter will be thin).
5. Fill liners halfway, place a frozen : Reese's Cup in each, and top with more batter ($\frac{3}{4}$ full).
6. Bake 18-20 minutes, avoiding the candy with your toothpick test.
7. Cool in the pan 5 minutes, then transfer to a rack.
8. Make the Frosting: Beat butter and peanut butter until smooth and fluffy. Gradually add powdered sugar. Mix in vanilla, salt, and cream until light and spreadable.
9. Decorate: Pipe or spread frosting on cooled cupcakes. Drizzle melted chocolate and top with chopped or mini Reese's cups.
10. Tips for Perfect Cupcakes: Freeze your candy cups before baking to prevent melting and maintain shape.
11. Thin batter is normal due to the hot liquid-helps make moist cupcakes.
12. Customize your toppings with ganache, chopped candy, or even a sprinkle of sea salt.
13. Make ahead: Bake and freeze unfrosted cupcakes. Thaw, frost, and decorate when ready.
14. Serving & Pairing Suggestions: Serve these cupcakes alongside other indulgent treats like:
15. Brownie : Batter Dip - for an extra chocolate layer of

yum

16. No-Bake : Oreo Cream Pie - for a party-ready dessert table
17. Edible : Cookie Dough - to round out the chocolate-peanut butter extravaganza
18. Storage & Leftovers: Room temp: These cupcakes stay fresh in an airtight container for 2-3 days.
19. Refrigerate: Store for up to 5 days-serve at room temperature for best texture.
20. Freeze: Freeze unfrosted cupcakes wrapped individually for up to 3 months. Thaw and frost before serving.
21. Final Thoughts: These Reese's Chocolate Peanut Butter Cup Cupcakes are indulgent, fun, and totally crave-worthy. With hidden candy centers, decadent frosting, and irresistible flavor harmony, they're a dessert lover's dream. Bake a batch and watch them disappear-everyone's favorite cupcake moment!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/reeses-chocolate-peanut-butter-cup-cupcakes-pure-chocolate-pb-bliss/>