Chocolate Cupcakes with Peanut Butter Frosting by SubZero, Wolf, and Cove

Ingredients

<u>Cupcakes</u>
1 tablespoon unsalted butter, softened
2 cups all-purpose flour
⅔ cup smooth peanut butter
1½ teaspoons baking powder
1½ teaspoons baking soda
½ teaspoon table salt
2 cups whole milk
1 cup granulated sugar
1 cup lightly packed light brown sugar
¼ cup canola oil
4 ounces unsweetened chocolate, melted and cooled
2 large eggs
1 tablespoon instant espresso powder
2 teaspoons vanilla extract

<u>Frosting</u>
2 cups confectioners' sugar
⅓ cup unsweetened natural cocoa powder
1 stick (8 tablespoons) unsalted butter, softened
6 tablespoons heavy cream (or whole milk)
1½ teaspoons vanilla extract
¼ teaspoon table salt

<u>For the cupcakes</u>
Line a 12-cup muffin tin with cupcake liners.
Divide the cake batter among the muffin cups and bake until the cupcakes spring back when pressed lightly and a cake tester inserted into the center of a cupcake comes out clean, 15 to 20 minutes.
Transfer the pan to a wire rack to let the cupcakes cool for 10 minutes, then remove them from the pan.

<u>For the frosting</u>
In a medium bowl, sift together the confectioners' sugar and cocoa powder.
Using an electric mixer, beat the butter in a large bowl on medium-high speed until light and fluffy, about 3 minutes.
Scrape down the bowl and add the sifted confectioners' sugar and cocoa powder, the cream, vanilla extract, and salt.
Beat on low speed until the dry ingredients are moistened, then increase the speed to medium-high and continue to beat, scraping down the sides of the bowl as needed, for about 2 minutes or until the frosting is very airy. Spread the frosting over the cooled cupcake.