



## PBJ Cupcakes Berry Cupcakes with Peanut Butter Frosting

Savannah · 29/09/2024



### Prep Time

45 mins

### Difficult

Medium

### Servings

1 hr 30 mins

### Description

A simple cupcake batter with strawberry extract and raspberry jam whisked in and peanut butter frosting Made this for my very picky sister as an afternoon snack and she loved it Great for kids adults anyone

### Ingredients

- - 1  $\frac{3}{4}$  cups all-purpose flour - 1  $\frac{1}{2}$  teaspoons baking powder -  $\frac{1}{4}$  teaspoon baking soda -  $\frac{1}{2}$  teaspoon salt -  $\frac{1}{4}$  cup butter
- melted -  $\frac{1}{2}$  cup white sugar - 1 large egg - 1 teaspoon strawberry extract -  $\frac{1}{2}$  cup milk -  $\frac{1}{2}$  cup buttermilk -  $\frac{1}{2}$  cup raspberry jam -  $\frac{1}{2}$  cup peanut butter -  $\frac{1}{2}$  cup butter
- softened - 4 cups confectioners' sugar -  $\frac{1}{4}$  cup milk

### Instructions

1. Preheat an oven to 350 degrees F (175 degrees C). Line a 12 cup muffin pan with paper baking cups. Whisk together the flour
2. baking powder
3. baking soda
4. and salt in a large bowl. Beat the butter and sugar with an electric mixer in a large bowl until fluffy
5. about 1 to 2 minutes. Add the egg and strawberry extract
6. continue beating. Beat in the milk and buttermilk
7. then beat in the jam. The batter should be pink. Stir in 1/3 of the flour mixture
8. mixing until just incorporated. Stir in 1/2 of the remaining flour and then add the remaining flour; mixing just enough to evenly combine. Pour the batter into prepared baking cups. Bake in the preheated oven until a toothpick inserted into the cake comes clean
9. about 15 to 20 minutes. Cool before frosting. Beat the peanut butter and butter until smooth in a large bowl. Mix in 2 cups of the confectioners' sugar
10. 1/4 cup at a time; then stir in 1/4 cup milk. Gradually add the remaining 2 cups of sugar. If the frosting is too dry add a tablespoon of milk. Frost the tops of the cooled cupcakes.