



# Maria's Bailey's Peanut Cup

## Ingredients for Cupcakes:

- 1- Deluxe Chocolate Cake mix
- 1 ¼ Cups water
- ½ Cup oil (or substitute for equal parts of applesauce and canola cooking oil)
- 3- Eggs

## Ingredients for Peanut Butter Frosting:

- ½ Cup Unsalted Butter
- 1 Cup of Premium Peanut Butter (Creamy)
- 3 TBS Bailey's
- 2 Cups Powdered Sugar
- ⅓ Cup Almond Milk

## Directions:

1. Preheat oven to 350°F. Prepare cupcake pan to keep cake from sticking by lightly coating the bottom of each cup with no-stick cooking spray and a flour dusting.
2. Blend cake mix, water, oil and eggs in a large bowl until moistened.
3. Beat with a mixer on medium speed for 2 minutes (or whisk by hand for 2 minutes).
4. Fill each cup about ⅔ high. Bake in oven for approximately 18 to 22 minutes.
5. Cool cupcakes before frosting. Makes 24 cupcakes.

## Directions for Peanut Butter Frosting:

1. Mix together all frosting ingredients until smooth and blended. \*Add skim milk if necessary to maintain fluff.
2. Frost cooled cupcakes.
3. Top each frosted cupcakes with 3 to 4 mini white chocolate chips.