

NUTTER BUTTER Trick-or-Treat Cupcakes

Ghosts and goblins will be knocking at your door for treats when you make this adorable peanut butter and chocolate dessert recipe!



Prep Time: 30 min **Total Time:** 1 h 50 min Makes 24 servings.

Ingredients

36 NUTTER BUTTER Cookies (peanut shape), divided
1 pkg. (2-layer size) devil's food cake mix
1 pkg. (4 oz.) white baking chocolate
48 mini candy button eyes (about 1-1/2 tsp.)
1 cup butter, softened
1 lb. powdered sugar (4 cups)
5 Tbsp. milk, divided
½ cup creamy peanut butter
¼ cup unsweetened cocoa powder
¼ cup Halloween sprinkles

Preparation

Heat oven to 350°F.

Cut 12 cookies crosswise in half; reserve for later use. Chop remaining cookies.

Prepare cake batter as directed on package; stir in chopped cookies. Spoon into 24 paper-lined muffin-pan cups.

Bake 18 to 21 min. or until toothpick inserted in centers comes out clean. Cool 10 min. Remove cupcakes from pans to wire racks; cool completely.

Meanwhile, cover baking sheet with parchment. Melt white chocolate as directed on package. Dip rounded end of each cookie half, one at a time, partway into melted

chocolate. Place on prepared baking sheet. Top each with 2 candy eyes. Let stand until chocolate is firm.

Beat butter, sugar and 1/4 cup (4 Tbsp.) milk in large bowl with mixer until creamy. Spoon half the frosting into separate bowl.

Add peanut butter to 1 bowl of frosting; beat with mixer until blended. Beat cocoa powder and remaining milk into remaining bowl of frosting. Refrigerate both bowls of frosting until ready to use.

Spoon each frosting into separate disposable pastry bag; cut tips off bottoms of bags. Place both bags of frosting into third pastry bag fitted with large star tip. Use to pipe frosting onto cupcakes, squeezing bags gently so both frostings swirl together onto each cupcake.

Top with sprinkles. Insert cookie half ghosts into frosting.

Tips

Snack Mindfully

Stay in the moment and focus on what you're eating for a satisfying experience.

How to Store

Keep frosted cupcakes refrigerated.

Variation

Omit white chocolate and sprinkles. Insert (plain) cookie halves into tops of frosted cupcakes. Garnish with candy corn pieces as desired.

Nutrition Information per Serving: 430 Calories, 23 g Total Fat, 9 g Saturated Fat, 0 g *Trans* Fat, 45 mg Cholesterol, 260 mg Sodium, 55 g Total Carbohydrate, 2 g Dietary Fiber, 38g Total Sugars (Includes 37 g Added Sugars), 5 g Protein