

Reese's PB Cup

These are pure peanut butter and chocolate bliss in a wrapper

These cupcakes are moist chocolate cake, filled with a delicious, salted, peanut butter and butterscotch "cream cheese" pudding. Then they are FROSTED with that same peanut buttery awesomeness, as if by divine intervention. Then, an entire mini Reese's peanut butter cup stands atop our mountain of peanut butter frosting, gazing out from atop Mt. Peanut Butter, like an ancient monolith, casting it's shadow of low point judgement down upon the world.

Serving Info.:

YIELDS: 24 cupcakes

Servings: 24

Serving Size: 1 cupcake



Range

4-4

- last checked 02/04/22 -
Use your mobile device's 'Camera' App to
look at this code for nutritional info.



Ingredients:

Cake:

- 1 Pillsbury sugar free devil's food cake mix
- 2 large eggs, OR egg whites, if eggs have points for you
- 1-3/4 cup 0 point carbonated beverage (seltzer water, club soda, diet soda, etc.)
- 1 tsp instant coffee (optional)
- 1 Tbsp cocoa powder
- 1 tsp baking powder

Chocolate Peanut Butter Frosting & Filling:

- 2 cups "cream cheese" substitute, recipe in my "Cookbook: Volume 1", page 36.
- 2 (1oz) boxes, sugar free instant butterscotch pudding
- 1/2 tsp salt
- 7 Tbsp (1/4 cup + 3 Tbsp) powdered peanut butter
- 1-1/3 cup COOOOOLD water

Cupcake Topping:

- 24 sugar free Reese's peanut butter cup miniatures



Directions:

- 1 Preheat oven to 325.
- 2 Line cupcake pans with FOIL cupcake liners, don't use paper liners. DON'T DO IT!! Paper, baaaad! Set aside.

*** CAKE DIRECTIONS

- 3 In large mixing bowl, combine the cake mix, egg, carbonated beverage o' choice, instant coffee (if using), cocoa powder and baking powder. Mix till well combined.
- 4 Fill 24 cupcake liners with batter., then bake at 325 for 20-25 minutes. Mine took 23.
- 5 Remove from oven and allow to cool, so that they won't melt the frosting.

*** FROSTING DIRECTIONS

- 6 Use an electric hand mixer to mix together the 2 boxes of pudding, salt and COLD water, until thick and smooth. Allow the pudding to set in the fridge.
- 7 Use an electric hand mixer, to mix together the "cream cheese" and powdered peanut butter, until thick and smooth.
- 8 In a large mixing bowl, fold the butterscotch pudding together with the peanut butter "cream cheese", till well combined. Set aside in the fridge.

*** TOPPING DIRECTIONS

- 9 Place 24 of the sugar free peanut butter cups in a bowl, still in the wrappers. Set aside.
- 10 The hardest part of the recipe..... DON'T EAT ALL OF THE REST OF THE PEANUT BUTTER CUPS!!!!!! Seriously! Ok, who are we kidding, you know that you're going to eat a couple of them. But stay strong and throw them in the freezer. Save the rest of them for later on, when you're out of cupcakes and need a 1 point sweet treat.

*** ASSEMBLY

- 11 When your cupcakes have cooled completely, take your frosting out of the fridge and scoop it into a large ziplock bag. Squeeze all the pudding down to one corner, then use scissors to snip a thumb-size hole out of the tip of the bag. Grats! You've made a piping bag! Set it aside.
- 12 Use a spoon, knife, or miniature Hoover upright vacuum and scoop out a cavity, down into the center of the cupcake. Make it about 1 inch across. Try not to eat the cake scraps. Trust me... I know that the struggle is real.

Frosting Assembly:

- 13 Pipe the cavity full of frosting. Then, pip the frosting up into mid-sized peak on every cupcake. You don't need to make the frosting very tall, it's going to get squished down by a peanut butter cup.

Topping Assembly:

- 14 Unwrap 1 peanut butter cup, then push it down, halfway into the frosting of each cupcake. Done.

** NOTES:

- For the love of God, snack responsibly. After you make these, you will not be able to eat just one. Freeze them!!! Trust me. My wife and I murdered half of these in almost 1 day, by ourselves. Our kitchen looked like an episode of **CSI: Keebler Elves** had been filmed at our house.
- The Sugar Free peanut butter cups are available at some major grocery stores, however the only place where I have personally had any luck finding them regularly, has been at Walmart. If your local walmart does not have them, you can always purchase them online at walmart.com, they are cheapest there. You can then select to have them shipped free, for in-store pickup.
- A HUGE thank you to the ever wonderful @missvw40 with this recipe. Earlier this year (March 2019) she convinced me that I should try to completely redo this recipe. It originally was chocolate cake, no filling, and a thin smear of chocolate pudding on top, with the pb cup on top. She suggested and was 100% right, that not only would it look better in a picture, to have the frosting be peanut butter-ish instead of chocolate... But that I could probably stretch it with the "cream cheese" hack, to allow for filling AND frosting. Thanks Misty... yet again.

