

# Recipe

## **Peanut Butter Cupcakes**

### Ingredients

½ cup peanut butter  
1/3 cup shortening  
1 teaspoon vanilla  
1½ cups packed brown sugar  
2 eggs

2 cups all-purpose flour  
2 teaspoons baking powder  
½ teaspoon salt  
¾ cup milk  
Frosting: Powdered sugar or Peanut butter

### Directions

1. Line twenty-four 2-1/2-inch muffin cups with paper bake cups. Set aside. In a large mixing bowl beat together the peanut butter, shortening, and vanilla on medium to high speed for 30 seconds. Gradually add brown sugar, beating until light and fluffy. Add eggs, one at a time, beating well after each addition.
2. Stir together flour, baking powder, and salt. Alternately add flour mixture and milk to peanut butter mixture. Fill bake cups half full.
3. Bake cupcakes in a 375 degree F oven about 20 minutes or until a toothpick inserted in the center of a cupcake comes out clean. Remove from muffin cups and cool on a wire rack. If desired, sift powdered sugar over each or frost with peanut butter. Makes about 24 cupcakes.

Nutritional facts per serving: calories: 145 , total fat: 6g , saturated fat: 1g , cholesterol: 18mg , sodium: 113mg , carbohydrate: 20g , fiber: 1g , protein: 3g

*Submitted by Patty Bell, Source: Better Homes and Gardens*