

# *Bega* Whip up something new



## Whipped Peanut Butter Cupcakes

**PREP** 15 minutes

**COOK** 20 minutes

**SERVES** 12

### CUPCAKES:

250g butter, at room temperature

$\frac{3}{4}$  cup caster sugar

2 large eggs, room temperature

1 tsp vanilla extract

1  $\frac{1}{2}$  cups selfraising flour

$\frac{1}{2}$  cup plain flour

$\frac{3}{4}$  cup milk

### ICING:

250g Bega Whipped Peanut Butter

3 Tbs grated chocolate

1. Preheat oven to 190°C. Line a 12-hole (1/2-cup capacity) muffin tray with paper cases.
2. Place butter, sugar and vanilla into the bowl of an electric mixer and beat for 3 minutes or until pale and creamy. Add eggs one at a time, mixing well between each addition.
3. Fold in flour and milk alternately until the batter has just combined and mixture is smooth. Spoon batter between paper cases and bake for 20 minutes until golden and top springs back when pressed. Remove to a cooling rack to cool completely.
4. Decorate each cup cake with a tablespoon of Bega Whipped Peanut Butter, smoothing as desired. Sprinkle with grated chocolate. Serve.

