

6/7/18

PB&J Cupcakes Recipe

Author: Cherchies® Specialty Foods

## PB&J CUPCAKES RECIPE

### Ingredients

"Perfect Vanilla Cupcakes"- Recipe adapted from  
Glorious Treats

Yields- 15-16 cupcakes

- 1 1/4 cups cake flour\*
- 3/4 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 3 egg whites
- 1 cup sugar
- 1 1/2 teaspoons pure vanilla extract
- 1/2 cup oil (vegetable or canola oil)
- 1/3 cup milk (whole or low fat, but avoid fat free)
- 1/3 cup sour cream (full fat or light, but avoid fat free)
- Cherchies® Cherry Butter Spread
- Cherchies® Blackberry Preserves
- 15-16 cherries (optional for garnish)

\*Note- if do not have cake flour, use this simple substitution, for every cup of flour, remove 2 Tablespoons (Tbsp) of flour and substitute with cornstarch and sift together, several times.

### Ingredients for Icing

- 1/2 cup butter flavored shortening
- 1/2 cup butter, room temperature
- 1/4 teaspoon (tsp.) almond extract
- 1/2 teaspoon (tsp.) vanilla
- 4 Tablespoons half & half (milk is fine too)
- 1 lb. powdered sugar
- 1/4 cup creamy peanut butter

### Preparation

1. Preheat oven to 325°F.



2. **Prepare the icing.** Cream together shortening, butter, peanut butter, extracts and milk. Gradually add powdered sugar. Mix until blended. Set aside.
3. **Preparation for cupcakes-** In a medium bowl, add cake flour, baking powder, baking soda and salt. Sift the ingredients together and set aside.
4. In another bowl, mix the egg whites, sugar, vanilla and oil with an electric mixer and mix for about a minute.
5. Reduce mixer speed to low and slowly add about half of the flour mixture. Add the milk, then the rest of the flour and the sour cream. Beat until just combined. Scrape down the side of the bowl and make sure no lumps left at the bottom of the bowl. Do not over mix.
6. The batter will be slightly thick. Line muffin tins with cupcake liners. Fill liners about 2/3 full, so as not to spill over the sides. Bake at 325 degrees for 15-18 minutes, checking them at 15 minutes. Insert a toothpick or a cake tester to check for doneness. If toothpick or cake tester come out clean, cupcake is done. If not, give it another minute or so until done. You do not want to overcook the cupcakes. Slightly under cooking is best, as the cupcakes will continue to cook when removed from the oven.
7. Allow cupcakes to cool on a wire rack for about five minutes. With a paring knife, cut a small "cone" in the middle of the cupcake, cutting off the end of the cone, and discarding the end. Do this with each cupcake. Fill each cupcake with about one spoonful (about 1 Tablespoon) of Cherchies® Cherry Butter Spread or Cherchies® Blackberry Preserves. I added Cherry Butter to half of the batch and Blackberry Preserves to the other half. If I had our other preserves on hand, I would have made more variations. I guess I will have to make more cupcakes!
8. Replace cupcake "lid" over preserves. Ice cupcakes with the buttercream icing, using a 1M tip, or your favorite tip. Garnish with a cherry.

**Note:** The cupcakes and frosting can be made ahead 1 day in advance. Make sure to cover tightly and store them in the refrigerator. Unfrosted cupcakes can be frozen up to 2-3 months, but thaw overnight in the refrigerator when ready to use.- Cooking tip from Sally's Baking addiction.

9. Serve and enjoy!

This delicious recipe brought to you by Cherchies® Specialty Foods  
<http://blog.cherchies.com/home/2018/2/9/pbj-cupcakes-recipe>