

Reese's Chocolate Lava Cupcakes



Immerse your tastebuds into pure decadence with Reese's Chocolate Lava Cupcakes made with Reese's Big Cups with Chocolate Lava Milk Chocolate Peanut Butter Cups. Moist peanut butter cupcakes meet a gooey chocolate centre for a dessert that's as bold as it is irresistible. Dessert just got a serious upgrade.

Recipe supplied by Reese's.

Ingredients

4 Reese's Big Cup Chocolate Lava cups

1/4 cup peanut butter

2 tbsps butter

1/2 cup packed lightly brown sugar

1/2 tsp vanilla extract

1 egg

1 cup all-purpose flour

1 1/4 tsps baking powder

1/4 tsp salt

2/3 cup milk

HERSHEY'S 'Perfectly Chocolate' Chocolate Frosting

1/2 cup butter

2/3 cup cocoa

3 cups powdered sugar

1/3 cup milk

Method:

1. Heat oven to 180°C. Line muffin cups with paper baking cups.
2. Cut each of the Reese's Big Cup Chocolate Lava cups into six pieces. (Tip: Place peanut butter cups into the freezer for 30 minutes or overnight to make chopping easier.)
3. Beat peanut butter, butter, brown sugar and vanilla in medium bowl on medium speed until creamy.
4. Add 1 egg; beat well.
5. Stir together flour, baking powder and salt; add alternately with milk to peanut butter mixture, beating until well blended.
6. Fill muffin cups 3/4 full with batter; lightly press one peanut butter cup piece into the center of each batter-filled muffin cup.
7. Using a toothpick or spoon batter over peanut butter cup until the top does not show.
8. Bake 12 to 14 minutes or until top springs back when centre is lightly touched.
9. Cool in pan on wire rack about 10 minutes.
10. Remove from pan to wire rack; cool completely. Frost with frosting.
11. For 'Perfectly Chocolate' Chocolate Frosting:
12. Melt butter and stir in cocoa.
13. Alternate adding powdered sugar and milk; beating to spreading consistency.
14. Add small amount of additional milk if needed.
15. This makes about 2 cups of frosting.