# INGREDIENTS

6 Tablespoons unsalted butter, room temp
1/3 cup sugar
1/3 cup brown sugar, packed
2 large eggs, room temp
1 tsp pure vanilla extract
1/2 cup plus 1 Tbsp buttermilk, room temp
1/4 cup sour cream, room temp
1/2 cup plus 6 Tbsp whole wheat pastry flour
1/4 cup cocoa powder
1/4 cup dutch process cocoa powder
3/4 teaspoon baking soda
1/4 teaspoon salt

*Frosting*
1 cup powdered sugar
1 cup creamy natural peanut butter
5 Tablespoons unsalted butter, room temp
1/2 teaspoon pure vanilla extract
1/8 teaspoon salt
1/3 cup heavy cream

# Chocolate Cupcakes with Peanut Butter Frosting

Preheat the oven to 350° and line a 12 tin muffin pan with paper liners or grease and lightly flour cups.

In a medium bowl, sift together the flour, cocoa powders, baking soda and salt. Set aside. In another bowl or measuring cup, whisk together the buttermilk and sour cream, set aside.

With an electric mixer (hand or stand) in a large bowl, cream together the butter and sugars until light and slightly fluffy. Add the eggs, one at a time, followed by the vanilla and mix until well blended.

Next add the buttermilk and the flour mixtures, alternating one third of each at a time starting with the buttermilk and ending with the flour, beating on low speed. Mix just until blended.

Divide the batter evenly among 12 prepared cups and bake at 325° for 17 - 20 minutes until a toothpick inserted in the center comes out mostly clean. Cool for about 15 minutes in the pan then transfer to a wire rack and cool completely before frosting.

To make the frosting, place all ingredients in a large bowl and beat first on low speed, then on medium high until smooth and creamy. Scrape down the sides of the bowl as needed. If needed you can chill in the fridge a bit before frosting the cupcakes. You can simply spread it on with a butter or frosting knife or you can pipe it on with a pastry bag.

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UNIQUELY YOU