

# Lotties Peanut Butter Cupcakes

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## **Yield: 24 cupcakes**

*1 1/2 cups cake flour*  
*2 teaspoons baking powder*  
*1/2 teaspoon baking soda*  
*1/4 teaspoon salt*  
*1 cup packed dark brown sugar*  
*1/2 cup creamy peanut butter, room temperature*  
*3 tablespoons applesauce*  
*3 tablespoons vegetable oil*  
*1 teaspoon vanilla extract*  
*2 eggs*  
*1 cup buttermilk*  
*sweetened banana chips*  
*Lisa's Banana Butter Frosting (four cups)*  
*1 cup mashed bananas*  
*1 teaspoon lemon juice*  
*1/4 teaspoon salt*  
*1/2 cup butter, softened*  
*7 cups powdered sugar*

## **Preparation Time: 20 minutes**

Preheat the oven to 350 degrees.

Line twenty-four 2-1/2-inch muffin cups with paper liners.

Make the Peanut Butter Frosting: In a large bowl, beat the mashed bananas, lemon juice and salt with an electric mixer on medium speed for 30 seconds. Beat in the softened butter until creamy, about 1 minute. Slowly beat in the powdered sugar, one cup at a time, until smooth.

In a small bowl, stir together the flour, baking powder, baking soda and salt.

In a large bowl, beat together the brown sugar, peanut butter, applesauce, oil and vanilla with an electric mixer until smooth and well combined. Add the eggs, one at a time, beating after each addition until combined. Beat in the flour mixture, alternating it with buttermilk, on low speed until just combined.

Fill the prepared muffin cups two-thirds full.

Bake until a toothpick inserted in the centers comes out clean, 14 to 16 minutes.

Let the cupcakes cool in the muffin cups for 5 minutes.

Using a knife, loosen the edges. Carefully remove the cupcakes and move to a wire rack to cool completely.

Frost with Lisa's Banana Butter Frosting.

Garnish with banana chips.

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Per Serving (excluding unknown items): 6370 Calories; 148g Fat (20.5% calories from fat); 37g Protein; 1256g Carbohydrate; 7g Dietary Fiber; 681mg Cholesterol; 4105mg Sodium. Exchanges: 9 Grain(Starch); 1 1/2 Lean Meat; 4 Fruit; 1 Non-Fat Milk; 27 1/2 Fat; 70 1/2 Other Carbohydrates.