



Century
Federal Credit Union

Recipes for Success

Buckeye Mini-Cupcakes

Jen, Marketing Director

Ingredients

Cupcakes:

- 1 box chocolate cake mix, baked as directed

Frosting:

- 1 stick butter (softened)
- 1 block cream cheese (softened)
- 1 cup of creamy peanut butter
- 1 teaspoons vanilla extract
- 4-5 cups powdered sugar
- Mini buckeyes



Directions

Cupcakes:

1. Preheat oven to 350° and line pans with mini-cupcake liners
2. In a large bowl, combine all ingredients as directed by the boxed cake mix
3. Fill cupcake liners 3/4 full and bake for 13-14 minutes or until an inserted knife comes out clean
4. Set cupcakes aside and let cool completely

Frosting:

1. Beat butter, cream cheese and peanut butter until smooth
2. Add vanilla extract and slowly add powdered sugar until you reach your desired consistency and sweetness
3. Pipe your frosting onto your cooled cupcakes and top with a mini-buckeye