



Peanut Butter & Jelly Mini Cupcakes

Yield 115 mini-cupcakes

INGREDIENTS:

350 grams of Butter
396 grams of Sugar
340 grams of Brown Sugar
6 eggs
4 tsp Vanilla
142 grams Cocoa Powder
226 grams of Hot Water

454 grams of Water
396 grams of Cake Flour
70 grams All Purpose Flour
4 tsp Baking Powder
½ tsp Salt
1 Jar of Jam

DIRECTIONS:

Preheat oven to 300°F. Mix butter and sugars together until fluffy. Add eggs and vanilla gradually. In a separate bowl add Cocoa Powder and Hot Water. In another bowl, add water, cake flour, all-purpose flour, baking powder and salt. Combine all ingredients until smooth. Bake for 20 minutes. Once cupcakes are cooled, pipe in jam.

FROSTING INGREDIENTS:

680 grams Cream Cheese
170 grams Butter
396 grams Peanut Butter

20 ml Vanilla
125 grams Crushed Peanuts

DIRECTIONS:

Mix all ingredients together until smooth and spread on cooled cupcakes.

Recipe and photo provided
by Park Hyatt Toronto



Annona Restaurant at
Park Hyatt Toronto