

Chocolate Cupcakes

- 1 Box Devil's Food Cake
- $\frac{1}{4}$ sour cream
- 1 small box chocolate instant pudding
- Plus the ingredients on the box – eggs, oil, but replace the water with milk.

Instructions:

1. Preheat the oven to 325*. Put 24 cupcake liners in a cupcake tin and set aside.
2. Mix together all the cake mix ingredients until well combined.
3. Fill up the cupcake liners $\frac{2}{3}$ full.
4. Bake 18 minutes until a toothpick comes out clean.
5. Remove from oven and let them cool completely.

Peanut Butter Icing

- 2 sticks of butter softened
- 1 $\frac{1}{2}$ cup peanut butter
- 2 teaspoons vanilla
- pinch of salt
- 4 cups powdered sugar
- 2 Tablespoons heavy whipping cream (or more nail the desired consistency.)
- 6 small Butterfinger bars (Or more if you want to put part of a candy bar on each cupcake)

Instructions:

1. Unwrap the Butterfinger candies and place in a plastic bag. Use something (like a rolling pin) to crush into crumbs and set aside.
2. Mix together the butter and peanut butter for about 2 minutes. Add the vanilla and salt. Alternate the powdered sugar and heavy whipping cream while mixing.
3. If the icing is too thick you can add a little more heavy whipping cream until you get to the desired consistency.
4. Top with Butterfinger Crumbs and enjoy!

