Posted on 17 September 2012

by ewfood

Peanut Butter Icing

Ingredients

8oz. peanut butter, smooth
4oz. butter
18oz. castor sugar
2 tsp. vanilla essence or 1 tsp. vanilla extract
1fl oz. cream
1oz. crushed peanuts.

Cooking Time
15
min

Preparation

1. Cream the butter and peanut butter until incorporated
2. Slowly add the sugar until a fluffy texture is reached
3. Add the vanilla and mix it in
4. Then beat in the cream one tablespoon at a time until you have a soft texture of icing for your cupcakes
5. Ice the cupcake and decorate with crushed peanuts.

Cooks Note

Cooking time: 15 minutes