Peanut Butter Cupcakes with Chocolate Buttercream

1 1/4 cups all-purpose flour

1 1/2 teaspoons baking powder

Rounded 1/4 teaspoon salt

1/2 cup smooth peanut butter

1/2 stick (1/4 cup) unsalted butter, softened

1/2 cup packed light brown sugar

1 large egg

1/2 teaspoon vanilla

2/3 cup whole milk

Chocolate Buttercream

Whisk together flour, baking powder, and salt in a bowl.

Beat together butter, and brown sugar in a large bowl with an electric mixer at medium speed until blended, about 2 minutes.

Add peanut butter, egg and vanilla and beat until fluffy, about 1 minute.

Reduce speed to low and add flour mixture and milk alternately in batches, beginning and ending with flour mixture, then mix until just combined.

Divide batter among lined muffin cups (about two-thirds full) and bake in middle of oven until pale golden and a tester inserted in center of a cupcake comes out clean, 18 to 20 minutes. Turn cupcakes out onto a rack and cool completely.

Add a swirl of chocolate buttercream and a sprinkling of chopped peanuts.