Reese's Peanut Butter Cup Cupcake

1 cup flour

1 cup plus 2 Tablespoons sugar

1/3 cup plus 2 Tablespoons cocoa

1/2 teaspoon baking soda

1/4 teaspoon salt

1/2 cup butter. melted

2 eggs

1 teaspoon vanilla

1/2 cup hot coffee

9 Reese's Peanut Butter Cups

Chocolate Ganache

Peanut Butter Buttercream

Combine flour, baking soda, sugar, cocoa and salt in bowl of standing mixer.

Whisk together butter, eggs and vanilla.

Add wet ingredients to dry and beat until combined.

Add coffee and beat until smooth.

Place a peanut butter cup in the bottom of each paper lined cupcake tin.

Fill each liner 2/3ds full with cupcake batter.

Bake 24 minutes at 350. Cool on wire racks.

Frost cooled cupcakes with a swirl of peanut butter buttercream.

Chill frosted cupcakes and top with a spoonful of ganache.

Top with another swirl of peanut butter buttercream and garnish with a half of a peanut butter cup.