

A LOW CARB BAKING COMPANY



PEANUT BUTTER & JELLY FILLED CUPCAKES

Directions

What You'll Need:

For the Cake:

- 1 package Keto Queen Kreations Yellow Cake Mix
- 1/4 cup sugar free jelly/jam

Peanut Butter Frosting:

- 1 package Sugar-Free Pistachio pudding
- 1 cup heavy whipping cream
- 2-3 TBSP powdered erythritol

How to Prepare Cake:

1. Preheat oven to 350 degrees
2. Prepare cupcakes according to package instructions
3. Once baked and cooled, scoop 1/2 tbsp of out the center of cupcake
4. Fill with sugar free jelly of choice
5. Frost as desired and enjoy!

How to Prepare Frosting:

1. In a medium size bowl, beat butter until smooth
2. Add erythritol and beat again
3. Next add in the vanilla and peanut butter, and mix well.
4. Pour in heavy cream a little a time, and mix until frosting is smooth and creamy
5. Store in refrigerator at least 30 minutes prior to using

Recipe: @keepingitlowcarb

For more delicious recipe ideas visit:

www.ketoqueencreations.com

