

Reese's PB Cup Cake Recipe

Reese's PB Cup Cake is the perfect treat for chocolate and peanut butter lovers, delivering that classic sweet-and-salty combo in every bite. This indulgent cupcake has a rich, gooey center filled with either a peanut butter cup or creamy peanut butter, crowned with a light peanut butter buttercream and sealed with a smooth chocolate shell. dip in glossy chocolate ganache. Whether you're baking for a party or just want a personal treat, this recipe delivers. In this article, we'll explore the story behind the recipe, walk through ingredients, techniques, and answer common questions like how to make it dairy-free or when cupcakes are done baking.

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Reese's PB Cup Cake: The Story Behind This Chocolate-Peanut Butter Obsession

Reese's PB Cup Cake Wasn't in Abuela's Kitchen, But It Should've Been

Reese's PB Cup Cake didn't start in a fancy culinary school, It started in my Bronx roots, in my abuela's kitchen, where I first fell in love with cooking. Back then, she'd melt chocolate bars and whip up simple cakes with so much soul. Years later, I took that memory and combined it with my obsession for peanut butter and Reese's. These cupcakes are personal. They're filled with nostalgia, but also with bold, modern flavor. The creamy center, the moist cake, the snap of that chocolate shell, It's a tribute to both past and present.

If you loved my [Cake with Reese's](#), this one kicks it up even further with texture and layers that hit every craving. Some are filled with chopped peanut butter cups, others with just Jiff. The difference? One gives you crunch, the other melts like a memory.

Reese's PB Cup Cake Is All About That Bold, Balanced Bite

Reese's PB Cup Cake is what happens when a classic chocolate cupcake grows up. This isn't just sweet, it's deep, slightly salty, creamy, and coated in a glossy chocolate shell that cracks with each bite. It takes cues from my [Rice Chocolate Cakes](#) and layers on the peanut butter drama. With just the right timing and tools, you'll turn your home kitchen into a bakery.

Reese's PB Cup Cakes arranged on platter with napkin and drink pairing

Reese's PB Cup Cake -1 Irresistible Treat to Bake Today

No reviews

- Author: [Aaron recipes](#)
- Total Time: [45 minutes](#)
- Yield: [15–16 cupcakes 1x](#)
- Diet: [Vegetarian](#)

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Description

This Reese's PB Cup Cake combines a moist chocolate base, creamy peanut butter filling or cup center, fluffy peanut butter buttercream, and a glossy ganache shell. Perfect for dessert tables or anytime indulgence.

Ingredients

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Scale [1x](#) [2x](#) [3x](#)

☐ CHOCOLATE CUPCAKES

☐ 1 cup (120g) all-purpose flour, spooned and leveled

☐ 1/2 cup (40g) Dutch-process cocoa powder

- ☐ 1 cup (200g) granulated sugar
 - ☐ 1/2 tsp baking powder
 - ☐ 1/4 tsp baking soda
 - ☐ 1/2 tsp fine sea salt
 - ☐ 1/2 cup (120mL) vegetable oil
 - ☐ 2 large eggs, room temperature
 - ☐ 3/4 cup (180mL) hot coffee or hot water
 - ☐ 16 Reese's peanut butter cups OR 1/2 cup peanut butter
 - ☐ PEANUT BUTTER BUTTERCREAM
 - ☐ 1 cup (200g) granulated sugar
 - ☐ 1/4 cup water
 - ☐ 2 large eggs, room temperature
 - ☐ 1 cup (227g) unsalted butter, room temp (add 1/4 cup more if needed)
 - ☐ 2 tsp vanilla extract or bean paste
 - ☐ Tiny pinch sea salt
 - ☐ 2/3 cup (165g) creamy peanut butter
 - ☐ CHOCOLATE GANACHE
 - ☐ 2 cups (12oz) dark chocolate chips
 - ☐ 2 tbsp vegetable oil
 - ☐ Flakey sea salt for garnish
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Preheat oven to 350°F (175°C) and line cupcake tins.
2. Whisk flour, cocoa, sugar, baking powder, baking soda, and salt in a bowl.

3. In a separate bowl, whisk oil, eggs, vanilla, and hot coffee.
4. Sift dry ingredients into wet mixture and whisk until just combined.
5. Scoop 2/3 full into liners (about 45g each) for 15–16 cupcakes.
6. Press peanut butter cup or spoonful of peanut butter into center.
7. Bake 18 minutes, until tops spring back. Cool completely.
8. For buttercream, heat sugar and water to 240°F.
9. Beat eggs until foamy. Stream in sugar syrup slowly.
10. Beat until thick and cool. Add butter gradually.
11. Add peanut butter, salt, vanilla. Beat until smooth.
12. Pipe buttercream on cupcakes. Chill 20 minutes.
13. Melt chocolate with oil until smooth.
14. Dip cupcake tops in ganache. Let excess drip off.
15. Sprinkle toppings and let set. Serve chilled or room temp.

Notes

Store cupcakes in airtight container in the fridge for up to 4 days.

Freeze fully cooled cupcakes for up to 2 months; thaw overnight in fridge.

Use a digital scale for precise flour measurements.

- Prep Time: 25 minutes
- Cook Time: 18 minutes
- Category: Dessert
- Method: Baking
- Cuisine: American

Nutrition

- **Serving Size:** 1 cupcake
- **Calories:** 410
- **Sugar:** 28g
- **Sodium:** 180mg
- **Fat:** 26g
- **Saturated Fat:** 10g
- **Unsaturated Fat:** 14g

- **Trans Fat:** 0g
- **Carbohydrates:** 40g
- **Fiber:** 2g
- **Protein:** 6g
- **Cholesterol:** 55mg

Did you make this recipe?

Share a photo and tag us-we can't wait to see what you've made!

Reese's PB Cup Cake Ingredients That Set It Apart

Choose the Right Chocolate for Bold Flavor

Reese's PB Cup Cake needs a deep, rich chocolate base to stand up to all that peanut butter. I recommend dark chocolate chips like Ghirardelli or Nestlé, or go bolder with chopped dark chocolate bars. These melt smoother and have a cleaner flavor. Want to change it up? Try the same chocolate I used in my Sourdough Discard Brownie Recipe, That extra depth adds balance.

Coffee is a surprise hero here. A small splash of brewed coffee or Americano intensifies the chocolate without making it taste like mocha. Trust me, it's subtle but essential.

Use High-Quality Peanut Butter for the Perfect Texture

Reese's PB Cup Cake batter being mixed in glass bowl with whisk

The heart of **Reese's PB Cup Cake** is the peanut butter, so don't skimp. I go with Jiff creamy for that nostalgic flavor and smooth consistency. But if you're feeling adventurous, give it a try with Justins peanut butter cups, They melt into the batter for a soft surprise. That soft, slightly salty center transforms it into a **reese's peanut butter cake** experience in a single bite.

For an added layer, I use peanut butter not just as filling, but also in the buttercream. That rich, silky frosting whips up perfectly with room-temperature unsalted butter and just the right pinch of salt. Similar to the method I used in my [Tandy Cake Cake Recipe](#), it holds its shape beautifully.

From the flour to the vanilla, stick with basics but keep your ratios accurate. I highly recommend using a digital scale, especially for flour, to avoid a dry crumb.

Reese's PB Cup Cake Batter and Baking Secrets

How to Make the Perfect Chocolate Cupcake Base

Reese's PB Cup Cake batter starts with dry ingredients whisked together: flour, sugar, salt, and baking powder. Sift them well, Lumps lead to uneven texture. In a separate bowl, whisk together the neutral oil, eggs, vanilla extract, and brewed coffee until the mixture is smooth and well combined. Then, gradually sift the dry ingredients into the wet mixture, stirring gently until just combined. Mix just until combined. Overmixing ruins the texture.

Portion approximately 45g of batter into each lined cupcake tin, filling each one about two-thirds full. This yields 15–16 cupcakes. Don't overcrowd if you only have one pan, Bake in batches. Inspired by the baking method from my [Chocolate Raspberry Torte Cake](#), this ensures even lift and soft texture.

Add Fillings Before Baking for a Creamy Surprise

Once your tins are filled, gently press in a peanut butter cup or a spoonful of peanut butter into each one. This helps the flavors bake together without sinking. This is what elevates **Reese's PB Cup Cake** from a classic to a **reeses peanut butter cake** experience.

Bake at 350°F (175°C) for around 18 minutes. They're done when the tops spring back and a toothpick comes out mostly clean, With a few crumbs, not batter. Just like in my Dubai Chocolate Tiramisu Recipe, precision in baking makes a major difference.

After baking, cool completely before frosting. This lets the structure set and prevents melting your buttercream.

Reese's PB Cup Cake Buttercream That's Dreamy and Light

Whip the Silkiest Peanut Butter Buttercream Ever

Reese's PB Cup Cake becomes irresistible once you top it with a peanut butter buttercream that's smooth, fluffy, and not overly sweet. Start by heating sugar and water to 240°F. While that heats, beat eggs in a stand mixer until pale and airy. Once your sugar syrup hits the right temp, stream it slowly into the eggs. Beat it all until thick, cool, and luscious.

Add room-temperature butter a few tablespoons at a time. The texture may shift during mixing but stay patient. That silky base is key. Once it's set, beat in creamy peanut butter, salt, and vanilla. This same base technique is what makes my [Tiramisu Crepe Cake](#) so airy.

Frost Like a Pro and Keep Things Cool

Once your **Reese's PB Cup Cake** base is cool, pipe generous swirls of buttercream on top. Then chill the cupcakes for about 15–20 minutes in the freezer so the frosting sets firm. This step makes it easier to coat with melted chocolate later.

This frosting turns every bite into a **reeses's pb cake** moment, Light, creamy, and decadent. It's not greasy or overly sweet like many store-bought frostings. It's just right, complementing the rich cupcake beneath.

Reese's PB Cup Cakes arranged on platter with napkin and drink pairing

If you've tried my Peanut Butter Sandwiches Girl Scout Cookies, you already know how creamy peanut butter shines in a dessert. Here, it's elevated even further with a rich, velvety swirl of peanut butter frosting.

Reese's PB Cup Cake: Chocolate Shell and Finishing Touches

Finish by dipping the frosted cupcakes into melted chocolate for a smooth, decadent coating.

Reese's PB Cup Cake hits peak indulgence when it's dipped into a layer of melted chocolate. After frosting your chilled cupcakes, create the shell by gently melting dark chocolate with a touch of neutral oil until smooth and glossy. touch of oil. You can use the microwave in 30-second intervals or melt it slowly over simmering water. Stir between each interval until smooth and fluid.

Dip the frosted tops into the warm chocolate and allow the extra to drip back into the bowl. This coating firms up quickly when cooled and adds that signature crunch. I love using this method because it brings the same clean finish I aim for in my [Chocolate Raspberry Torte Cake](#). When done right, it seals in the buttercream and creates contrast in texture.

Add Crunch and Color with the Right Toppings

Right after dipping, decorate your **Reese's PB Cup Cake** with chopped peanut butter cups, crushed roasted peanuts, or even a tiny pinch of flaky salt. Each element gives a pop of flavor or texture and turns your dessert into a showpiece.

This step takes your creation from cupcake to **reese's pb cake** celebration. You can make each one look a little different by mixing toppings. That variety adds charm and makes them look like bakery treats. You can also drizzle extra chocolate over the top if you have some left.

For more presentation ideas, I often use this topping approach in my [Tandy Cake Cake Recipe](#). It lets every bite shine. With a chilled shell and soft center, this **Reese's PB Cup Cake** delivers contrast, richness, and satisfaction in one smooth bite.

Reese's PB Cup Cake Storage and Make-Ahead Tips

How to Store Cupcakes Without Losing Texture

Reese's PB Cup Cake is best enjoyed fresh, but you can absolutely make it ahead and keep its quality. Once the chocolate shell is set, place the cupcakes in a single layer in an airtight container. Store them in the refrigerator for up to four days. Before serving, let them rest at room temperature for 15 to 20 minutes so the buttercream softens slightly.

This method preserves the frosting's structure and keeps the shell crisp. It works especially well if you've made similar desserts like my Tiramisu Crepe Cake which also benefit from a bit of chill time before serving.

Reese's PB Cup Cake sliced to reveal peanut butter filling and chocolate crumb

Freezing Instructions That Actually Work

You can freeze **Reese's PB Cup Cake** without ruining the texture. After dipping in chocolate, allow them to set fully in the fridge. Tightly wrap each cupcake in plastic wrap, then transfer them to a zip-top bag or a freezer-safe container for storage. Freeze for up to two months.

When you're ready to serve, let the cupcakes thaw overnight in the refrigerator. Then let sit on the counter until room temperature. This slow thawing process helps retain the texture of your **reese's**

peanut butter cake experience.

If you're a fan of planning ahead like I am with my Rice Chocolate Cakes, freezing these treats will quickly become your go-to move. Just be sure to protect them from freezer burn with a double wrap.

Reese's PB Cup Cake Serving Ideas and Variations

Creative Ways to Serve This Cupcake

Reese's PB Cup Cake already offers rich layers of texture and flavor, but thoughtful presentation can elevate it even more. Serve them on a wooden platter with whole peanut butter cups and a drizzle of melted chocolate for visual appeal. For dessert tables, place each cupcake in decorative liners and sprinkle them with extra chopped nuts right before serving.

This styling turns a simple bake into a standout centerpiece. I often use this method during pop-up events or virtual classes. It brings that bakery touch to homemade treats. Try serving with a small cup of cold brew or hot espresso for contrast. It enhances the flavors, similar to the method I use when pairing items with my Dubai Chocolate Tiramisu Recipe.

Flavor Variations That Still Keep It Classic

Try different nut butters like almond or cashew for a unique spin on **Reese's PB Cup Cake**. Add a swirl of Nutella into the frosting or drizzle white chocolate on top. You can also swap the base for a vanilla cupcake and fill it with chocolate ganache to flip the flavor profile.

These tweaks still offer the familiar comfort of a **reese's pb cake**, but with a new twist. I've tested variations during my baking classes and always find that guests love something classic with a modern edge.

Whether you follow the original or play with flavors, **reeses peanut butter cake** always hits home. Use your creativity and trust your taste, just like I do with every new recipe I bring to the kitchen.

Reese's PB Cup Cake: Final Thoughts and Serving Love

Reese's PB Cup Cake is more than just a treat, it's a full dessert experience that balances bold chocolate, creamy peanut butter, and expert texture. Whether you're baking for a celebration or simply craving something homemade, this cupcake delivers flavor in every layer. From the tender base to the whipped frosting and crackly chocolate top, it's a sensory win every time.

Like my favorite [Cake with Reese's](#), this recipe tells a story through flavor. It honors the roots of home baking while adding layers of creativity. Customize it or follow the original. Either way, the results are unforgettable.

Next time you're in the kitchen, let this recipe guide you. Bake it, taste it, and share it. Let each bite of this **reeses peanut butter cake** remind you that great food comes from heart, memory, and the courage to get a little messy.

Reese's PB Cup Cake on dessert plate with chocolate coating and peanut butter frosting

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Reese's PB Cup Cake Frequently Asked Questions

What kind of chocolate should I use?

Reese's PB Cup Cake needs high-quality dark chocolate for the shell and chips for the batter. Choose a brand that melts well and has at least 60 percent cocoa. Ghirardelli and Nestlé both work great. For deeper flavor, chopped baking chocolate is even better. This type of chocolate adds richness similar to what I used in my Sourdough Discard Brownie Recipe.

What kind of peanut butter works best?

Smooth, shelf-stable peanut butter like Jiff or Skippy works best in **Reese's PB Cup Cake**. It blends well into the frosting and holds up in the center without separating. If you prefer a richer texture, natural peanut butter can work too, but mix it thoroughly before using. For that true **reese's peanut butter cake** taste, go for creamy and classic.

Can I make these cupcakes dairy free?

Yes, you can make **Reese's PB Cup Cake** dairy-free by using plant-based butter and chocolate. Also, swap the heavy cream in the frosting for coconut cream. Make sure your chocolate chips and peanut butter are dairy-free too. This option still creates a decadent dessert, much like I did in my Matcha Cookies Strawberry Recipe.

How do I know when cupcakes are done?

Reese's PB Cup Cake is ready when the tops spring back gently under your finger and a toothpick inserted comes out clean or with a few moist crumbs. Avoid overbaking to keep them soft and rich. The process is very similar to how I check doneness in my **reese's pb cake** variations, ensuring the texture stays moist inside.