# Peanut Butter Fudge Coffee Ice Cream Cupcakes

## Description

Obviously these cupcakes take a bit more work than boring regular mini cakes - you need the time and patience for a few easy steps as well as the space in your freezer to store these little chunks o' love - but I promise they are 100% worth it.



## Summary

**Yield:** 24
**Prep Time:** 1 1/2 hours
**Category:** Desserts
**Cuisine:** American

## Ingredients

- 1 1/8 cup all purpose flour
- 1/4 cup dark cocoa powder
- 1 1/4 tsp baking soda
- 1/2 tsp salt
- 1  large egg
- 1 tsp vanilla
- 1/2 cup milk
- 1/3 cup heavy cream
- 1/2 cup Butter Melted
- 3/4 cup milk chocolate chips
- 1/2 gal coffee ice cream
- 10  Oreo cookies chopped

## Instructions

Preheat oven to 350 degrees F. Remove ice cream from freezer to soften.

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In a bowl, whisk egg and sugar until smooth and no lumps remain. Add milk, cream, butter and vanilla, and mix until combined. Sift dry ingredients together and add to wet mixture. Mix until batter is smooth, then fold in chocolate chips. Line a muffin tin with liners and spoon 2-2 1/2 tablespoons of batter into each cup. Bake for 8-10 minutes. Let cool completely - or stick in the freezer to cool even quicker.

Using a spoon, quickly but somewhat neatly spread ice cream on top of cupcakes and into a little mound. Repeat with remaining cakes and freeze for at least 1-2 hours. Once ganache has been made and slightly cooled, remove cupcake from freezer and spoon ganache over top of each quickly, immediately topping with a sprinkle of cookies. Freeze for another 30 minutes then serve!

Chocolate Peanut Butter Ganache

3/4 cup heavy cream

8.5 ounces milk chocolate, chopped

1/3 cup creamy peanut butter

Heat the heavy cream in a saucepan over medium heat, just until bubbles form on the sides. Remove from heat and stir in chocolate and peanut butter, continuously stirring until ganache is smooth and comes together. Let cool for 10-15 minutes before spooning on cupcakes.