

# Peanut Butter Fudge Coffee Ice Cream Cupcakes

Yield: 24 min  
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-milk-chocolate-ice-cream-recipe>

## Ingredients:

- 1 1/8 cups all purpose flour
- 1/4 cup cocoa powder dark
- 1 1/4 teaspoons baking soda
- 1/2 teaspoon salt
- 3/4 cup granulated sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 1/2 cup milk
- 1/3 cup heavy cream
- 1/2 cup butter melted
- 3/4 cup milk chocolate chips
- 1/2 gallon coffee ice cream
- 10 Oreo cookies chopped
- 3/4 cup heavy cream
- 8 1/2 ounces milk chocolate chopped
- 1/3 cup creamy peanut butter

## Nutrition:

1. Calories: 350 calories
2. Carbohydrate: 38 grams
3. Cholesterol: 55 milligrams
4. Fat: 21 grams
5. Fiber: 2 grams
6. Protein: 6 grams
7. SaturatedFat: 12 grams
8. Sodium: 240 milligrams
9. Sugar: 28 grams

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