



# Cocoa Puffs™ and Peanut Butter Stuffed Muffins

Servings: 40 servings (1 serving = 1 muffin)

## Ingredients:

### BATTER

INGREDIENT	WEIGHT	MEASURE
Cocoa Puffs™ Bulkpak Cereal (11999)	9 oz	3 cups
Water, cool (approx. 72°F)	2 lb 6.00 oz	4 3/4 cups
Gold Medal™ Variety Muffin Mix (11544)	5 lb	1 box
Peanuts, chopped small	1 lb 15.00 oz	5 1/2 cups
Cocoa powder		1 Tbsp
Peanut butter, creamy	1 lb 6.00 oz	2 1/2 cups
Cocoa Puffs™ Bulkpak Cereal (11999)	8 oz	2 1/2 cups

### FINISHING

INGREDIENT	WEIGHT	MEASURE
Gold Medal™ Ready-To-Spread Chocolate Fudge Icing (11215)	10 oz	1/2 cup

## Nutrition Information:

No nutrition information available for this recipe

## Instructions:

### BATTER

- Pulse 3 cups Cocoa Puffs cereal in food processor 4-5 times until chopped small; set aside.
- Stir together water and muffin mix in large mixing bowl until thoroughly combined.
- Fold in Cocoa Puffs crumbs, 17 oz chopped peanuts and cocoa powder until incorporated. DO NOT OVERMIX.
- Deposit batter using #10 scoop into paper-lined standard muffin cups.
- Add 1 Tbsp peanut butter onto center of batter; top each with approx. 1 Tbsp chopped peanuts and approx. 1 Tbsp whole Cocoa Puffs.
- Bake as directed below and cool completely.

BAKE:	TEMP	TIME
Convection Oven*	350°F	19-21 minutes
Standard Oven	400°F	22-25 minutes

\*Rotate pans baked in convection oven one-half turn (180°) at minutes of baking.

### FINISHING

- Warm icing in microwavable bowl in 10-15 second increments, stirring in-between, until runny.
- Drizzle over muffins and allow to set before serving.