



## Amazing Peanut Butter-Chocolate Molten Cake

READY IN



45 min.

SERVINGS



45

CALORIES



71 kcal

DESSERT

### Ingredients

- 2 Tbsp brown sugar
- 0.5 cup butter
- 4 oz philadelphia cream cheese softened ()
- 3 Tbsp creamy peanut butter
- 2 egg yolks
- 6 Tbsp flour
- 1 cup powdered sugar
- 4 oz baker's semi-sweet chocolate
- 0.3 tsp vanilla

- 0.5 cup cool whip whipped topping thawed
- 2 eggs whole

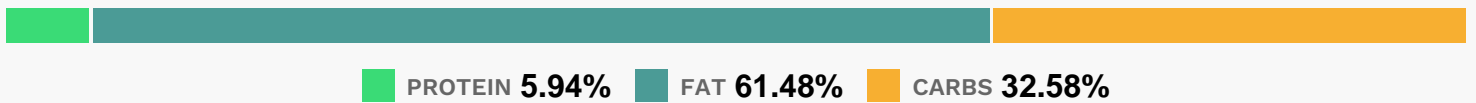
## Equipment

- bowl
- oven
- whisk
- microwave

## Directions

- Heat oven to 425F.
- Microwave chocolate and butter in large microwaveable bowl on HIGH 1 to 1-1/2 min. or until chocolate is almost melted. Stir with whisk until chocolate is completely melted. Stir in powdered sugar. Blend in whole eggs and egg yolks. Stir in flour; set aside.
- Mix cream cheese, peanut butter, brown sugar and vanilla until well blended.
- Pour half the chocolate batter into 1-qt. souffle dish sprayed with cooking spray; cover with layers of cream cheese mixture and remaining chocolate batter.
- Bake 20 min. or until edge is set but center is still slightly soft. Cool slightly.
- Serve topped with COOL WHIP.

## Nutrition Facts



## Properties

Glycemic Index:3.69, Glycemic Load:0.62, Inflammation Score:-1, Nutrition Score:1.2895652288976%

## Nutrients (% of daily need)

Calories: 71.21kcal (3.56%), Fat: 4.94g (7.6%), Saturated Fat: 2.7g (16.89%), Carbohydrates: 5.89g (1.96%), Net Carbohydrates: 5.61g (2.04%), Sugar: 4.47g (4.97%), Cholesterol: 24.05mg (8.02%), Sodium: 32.94mg (1.43%), Alcohol: 0.01g (100%), Alcohol %: 0.06% (100%), Protein: 1.07g (2.15%), Manganese: 0.06mg (2.88%), Selenium: 1.93µg (2.75%), Vitamin A: 120.85IU (2.42%), Phosphorus: 22.18mg (2.22%), Copper: 0.04mg (2.02%), Magnesium: 7.12mg (1.78%), Vitamin B2: 0.03mg (1.72%), Iron: 0.29mg (1.61%), Vitamin E: 0.24mg (1.59%), Folate: 5.17µg (1.29%),

Vitamin B3: 0.23mg (1.14%), Fiber: 0.28g (1.12%), Zinc: 0.16mg (1.07%)