



Betty Crocker Reese's® Peanut Butter & Chocolate Chunk Snack Cakes with Peanut Butter Frosting

READY IN



40 min.

SERVINGS



16

CALORIES



302 kcal

DESSERT

Ingredients

- 0.8 cup creamy peanut butter
- 2 eggs
- 4 tablespoons milk
- 1 tablespoon cooking oil
- 12.5 oz peanut butter sandwich cookie crumbs chunk
- 0.3 semisweet chocolate chips mini
- 1.5 cups sugar

- 3 tablespoons butter unsalted softened
- 4 tablespoons butter unsalted softened
- 0.5 tablespoon vanilla extract pure
- 0.3 cup water

Equipment

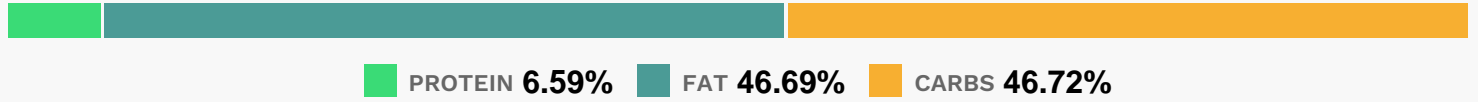
- oven
- mixing bowl
- baking pan
- hand mixer
- toothpicks
- aluminum foil
- stand mixer
- spatula
- offset spatula

Directions

- Heat oven to 350 F. Cover an 8-inch baking pan with foil and spray with baking spray.
- Add Betty Crocker Reeses Peanut Butter & Chocolate Chunk Cookie
- Mix, butter, oil, eggs and water to a medium-sized mixing bowl, mix with a spatula until combined.
- Pour batter and into the baking pan and spread evenly with a rubber spatula.
- Bake for 18 to 20 minutes or until a toothpick inserted into the center comes out clean. Set pan aside for about 5 to 10 minutes. Then, lift the foil out of the baking pan to remove the cake and allow to cool completely on a baking rack.
- Add peanut butter and butter to a large mixing bowl or to a stand mixer bowl.
- Mix with beater attachment with a stand mixer or an electric mixer until smooth.
- Add vanilla extract and mix until combined.
- Add confectioners sugar and mix. The consistency will be crumbly looking.

- Add milk, gradually, one tablespoon at a time and mix until smooth and creamy. Refrigerate frosting when not in use.
- Using an offset spatula, add frosting to the top of the cake. Top with mini chocolate chips.
- Cut into squares and serve.

Nutrition Facts



Properties

Glycemic Index:7.63, Glycemic Load:13.45, Inflammation Score:-2, Nutrition Score:3.5434782349545%

Nutrients (% of daily need)

Calories: 302.36kcal (15.12%), Fat: 16.29g (25.07%), Saturated Fat: 5.47g (34.18%), Carbohydrates: 36.68g (12.23%), Net Carbohydrates: 35.31g (12.84%), Sugar: 28.95g (32.16%), Cholesterol: 34.08mg (11.36%), Sodium: 244.13mg (10.61%), Alcohol: 0.14g (100%), Alcohol %: 0.24% (100%), Protein: 5.17g (10.34%), Vitamin E: 1.46mg (9.71%), Manganese: 0.18mg (9.06%), Vitamin B3: 1.62mg (8.11%), Phosphorus: 57.22mg (5.72%), Fiber: 1.37g (5.49%), Magnesium: 21.79mg (5.45%), Vitamin A: 188.85IU (3.78%), Vitamin B2: 0.06mg (3.5%), Selenium: 2.43µg (3.47%), Iron: 0.6mg (3.35%), Folate: 13.17µg (3.29%), Vitamin B6: 0.07mg (3.28%), Copper: 0.06mg (2.91%), Zinc: 0.4mg (2.68%), Potassium: 83.99mg (2.4%), Vitamin B5: 0.23mg (2.33%), Vitamin D: 0.24µg (1.62%), Calcium: 15.44mg (1.54%), Vitamin B1: 0.02mg (1.42%), Vitamin B12: 0.08µg (1.33%), Vitamin K: 1.12µg (1.06%)