



Brown Sugar Cake with Peanut Buttercream and Brittle Topping

READY IN



77 min.

SERVINGS



42

CALORIES



171 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 2 cups firmly brown sugar light packed
- ☐ 1 tablespoon butter
- ☐ 1.5 cups butter softened
- ☐ 3 cups cake flour sifted
- ☐ 6 large eggs
- ☐ 1 cup milk
- ☐ 2 tablespoons milk

- ☐ 42 servings old-fashioned peanut brittle
- ☐ 42 servings peanut buttercream
- ☐ 0.5 cup semisweet chocolate morsels
- ☐ 2 teaspoons vanilla extract

Equipment

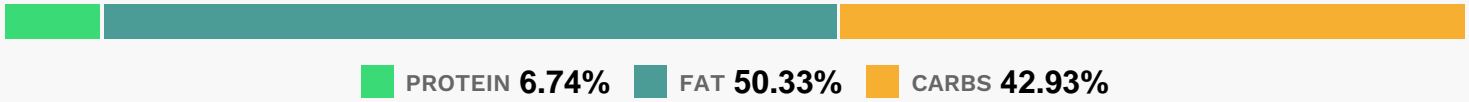
- ☐ bowl
- ☐ oven
- ☐ hand mixer
- ☐ wax paper
- ☐ microwave
- ☐ rolling pin

Directions

- ☐ Prepare Old-Fashioned Peanut Brittle.
- ☐ Beat 1 1/2 cups butter at medium speed with an electric mixer until creamy. Gradually add sugar, beating 7 minutes or until fluffy.
- ☐ Add eggs, 1 at a time, beating just until yellow disappears.
- ☐ Combine flour and baking powder.
- ☐ Combine milk and vanilla. Gradually add alternately to butter mixture, beginning and ending with flour mixture. Beat at low speed just until blended after each addition.
- ☐ Spread batter into 2 greased and floured 9" cakepans.
- ☐ Bake at 350 for 24 to 25 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes.
- ☐ Remove from pans; cool on wire racks.
- ☐ Break one-fourth of Old-Fashioned Peanut Brittle into 1 1/2" to 2" pieces.
- ☐ Place an additional one-fourth of brittle in a large zip-top freezer bag; crush into coarse crumbs using a mallet or rolling pin. Reserve remaining brittle for another use.
- ☐ Spread Peanut Buttercream between layers and on top and sides of cake. Press coarsely crushed brittle onto sides of cake.

- ☐
- Place chocolate morsels, milk, and 1 tablespoon butter in a small glass bowl. Microwave on HIGH 1 minute. Stir until smooth. Dip ends of peanut brittle pieces in chocolate ganache; place on wax paper to harden.
- ☐
- Drizzle remaining ganache over cake. Arrange dipped brittle on top of cake.
- ☐
- Make-Ahead Note: Prepare the peanut brittle and cake layers a day ahead, or make the entire cake a day ahead. Either way, add chocolate-dipped brittle just before serving.

Nutrition Facts



Properties

Glycemic Index:8.65, Glycemic Load:4.36, Inflammation Score:-2, Nutrition Score:2.906086957973%

Nutrients (% of daily need)

Calories: 171.09kcal (8.55%), Fat: 9.69g (14.91%), Saturated Fat: 5.33g (33.31%), Carbohydrates: 18.6g (6.2%), Net Carbohydrates: 18.03g (6.56%), Sugar: 11.35g (12.61%), Cholesterol: 45.63mg (15.21%), Sodium: 80.77mg (3.51%), Alcohol: 0.07g (100%), Alcohol %: 0.18% (100%), Protein: 2.92g (5.84%), Selenium: 6.4µg (9.14%), Manganese: 0.16mg (8.07%), Vitamin A: 261.32IU (5.23%), Phosphorus: 47.27mg (4.73%), Copper: 0.07mg (3.56%), Calcium: 33.15mg (3.32%), Vitamin B2: 0.05mg (3.16%), Magnesium: 12.56mg (3.14%), Folate: 11.46µg (2.87%), Iron: 0.51mg (2.81%), Vitamin B5: 0.24mg (2.38%), Fiber: 0.58g (2.3%), Vitamin B3: 0.45mg (2.27%), Vitamin E: 0.32mg (2.15%), Potassium: 71.86mg (2.05%), Zinc: 0.3mg (2.03%), Vitamin B12: 0.12µg (1.95%), Vitamin B1: 0.03mg (1.89%), Vitamin B6: 0.03mg (1.59%), Vitamin D: 0.21µg (1.43%)