



Candy Bar Peanut Butter Cake

READY IN



65 min.

SERVINGS



8

CALORIES



361 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 0.3 cup butter softened
- ☐ 2 eggs
- ☐ 1.5 cups flour all-purpose gold medal®
- ☐ 0.8 cup milk
- ☐ 0.3 cup peanut butter
- ☐ 0.5 cup peanut butter candy pieces miniature coarsely chopped
- ☐ 0.3 teaspoon salt
- ☐ 0.8 cup sugar

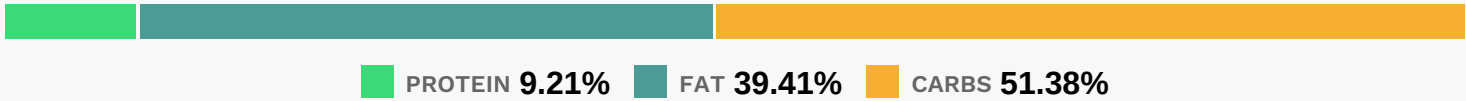
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ hand mixer
- ☐ toothpicks
- ☐ cake form

Directions

- ☐ Heat oven to 350°F. Grease bottom and side of 9-inch round cake pan or 8-inch square pan with shortening; lightly flour.
- ☐ In medium bowl, beat all ingredients except candies with electric mixer on low speed 30 seconds, scraping bowl constantly. Beat on high speed 3 minutes, scraping bowl occasionally.
- ☐ Pour into pan.
- ☐ Sprinkle with candies.
- ☐ Bake 35 to 40 minutes or until toothpick inserted in center comes out clean.
- ☐ Serve warm or cool.

Nutrition Facts



Properties

Glycemic Index:42.64, Glycemic Load:30.43, Inflammation Score:-5, Nutrition Score:9.080434732625%

Nutrients (% of daily need)

Calories: 361.06kcal (18.05%), Fat: 16.19g (24.9%), Saturated Fat: 5g (31.27%), Carbohydrates: 47.48g (15.83%), Net Carbohydrates: 45.98g (16.72%), Sugar: 27.3g (30.33%), Cholesterol: 43.67mg (14.55%), Sodium: 339.45mg (14.76%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 8.51g (17.02%), Manganese: 0.45mg (22.59%), Vitamin B3: 3.56mg (17.8%), Selenium: 12.41µg (17.72%), Folate: 63.84µg (15.96%), Vitamin B1: 0.24mg (15.86%), Phosphorus: 154.5mg (15.45%), Vitamin B2: 0.25mg (14.72%), Calcium: 112.31mg (11.23%), Vitamin E: 1.46mg (9.71%), Magnesium: 38.21mg (9.55%), Iron: 1.64mg (9.13%), Vitamin A: 350.2IU (7%), Copper: 0.14mg (6.83%), Fiber: 1.5g (6.01%), Vitamin

B5: 0.55mg (5.48%), Zinc: 0.81mg (5.4%), Vitamin B6: 0.1mg (5.21%), Potassium: 180.95mg (5.17%), Vitamin B12: 0.24µg (4.02%), Vitamin D: 0.47µg (3.14%)