



Chocolate Cake with Milk Chocolate-Peanut Butter Frosting and Peanut Butter Brittle

READY IN



45 min.

SERVINGS



10

CALORIES



958 kcal

DESSERT

Ingredients

- ☐ 3 cups all purpose flour
- ☐ 2 tablespoons apple cider vinegar
- ☐ 0.5 teaspoon baking soda
- ☐ 0.7 cup natural cocoa powder unsweetened sifted (, then measured)
- ☐ 0.5 cup plus light
- ☐ 0.8 cup creamy natural peanut butter with only peanuts and salt) (smooth)
- ☐ 1.5 cups heavy whipping cream chilled
- ☐ 0.8 cup mascarpone cheese chilled

- ☐ 4 ounces imported milk chocolate chopped
- ☐ 1 cup lightly dryroasted peanuts salted chopped
- ☐ 2.3 cups powdered sugar
- ☐ 1 teaspoon salt
- ☐ 1 cup sugar
- ☐ 0.5 teaspoon vanilla extract
- ☐ 10 servings vegetable oil
- ☐ 0.3 cup water

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ aluminum foil

Directions

- ☐ Line large rimmed baking sheet with foil; brush with oil. Bring sugar, corn syrup, and 1/4 cup water to boil in heavy medium saucepan over medium-high heat, stirring until sugar dissolves. Boil without stirring until syrup is deep amber, swirling pan occasionally, about 10 minutes. Immediately stir in peanuts and all remaining ingredients. Scrape out mixture onto prepared sheet; spread out to about 13x9-inch rectangle. Cool completely. Coarsely chop enough brittle to measure 1 cup and finely chop enough to measure 1/2 cup. DO AHEAD: Can be made 3 days ahead. Store in separate airtight containers at room temperature.
- ☐ Preheat oven to 350°F. Spray two 9-inch-diameter cake pans with 2-inch-high sides with nonstick spray. Line pan bottoms with parchment paper. Sift flour, sugar, cocoa, baking soda, and salt into large bowl.
- ☐ Whisk 2 cups water, oil, vinegar, and vanilla in medium bowl to blend. Gradually add water mixture to dry ingredients, whisking until batter is smooth. Divide batter between

prepared pans (scant 3 cups each).

- ☐ Bake cakes until tester inserted into center comes out with a few crumbs still attached, about 28 minutes. Cool cakes in pans 15 minutes.
- ☐ Cut around cakes and turn out onto racks. Peel off parchment and cool.
- ☐ Place chocolate in medium bowl. Bring 5 tablespoons cream just to simmer in small saucepan over medium heat.
- ☐ Pour cream over chocolate; whisk until melted and smooth.
- ☐ Let stand until thick enough to spread, whisking occasionally, about 30 minutes.
- ☐ Beat powdered sugar, 1 1/2 cups chilled cream, and peanut butter in large bowl just until blended.
- ☐ Add mascarpone; beat frosting just until thickened (do not overbeat).
- ☐ Place 1 cake layer, flat side up, on platter.
- ☐ Spread milk chocolate filling evenly over; sprinkle with 1/2 cup finely chopped peanut brittle.
- ☐ Spread with 1 cup frosting. Top with second cake layer, flat side down.
- ☐ Spread remaining frosting over top and sides of cake. Cover with cake dome and chill 1 hour.
DO AHEAD: Can be made 1 day ahead. Keep chilled.
- ☐ Let stand at room temperature 2 hours before continuing.
- ☐ Sprinkle 1 cup coarsely chopped brittle over top of cake and serve.
- ☐ * An Italian cream cheese; sold at many supermarkets and at Italian markets.

Nutrition Facts



PROTEIN 6.32% **FAT 51.02%** **CARBS 42.66%**

Properties

Glycemic Index: 27.49, Glycemic Load: 40.42, Inflammation Score: -8, Nutrition Score: 19.450434744358%

Flavonoids

Catechin: 3.72mg, Catechin: 3.72mg, Catechin: 3.72mg, Catechin: 3.72mg Epicatechin: 11.26mg, Epicatechin: 11.26mg, Epicatechin: 11.26mg, Epicatechin: 11.26mg Quercetin: 0.57mg, Quercetin: 0.57mg, Quercetin: 0.57mg, Quercetin: 0.57mg

Nutrients (% of daily need)

Calories: 958.37kcal (47.92%), Fat: 56.74g (87.29%), Saturated Fat: 20.94g (130.87%), Carbohydrates: 106.77g (35.59%), Net Carbohydrates: 100.7g (36.62%), Sugar: 68.61g (76.23%), Cholesterol: 57.22mg (19.07%), Sodium: 407.95mg (17.74%), Alcohol: 0.07g (100%), Alcohol %: 0.04% (100%), Caffeine: 20.67mg (6.89%), Protein: 15.81g (31.61%), Manganese: 1.21mg (60.58%), Vitamin B3: 7.34mg (36.69%), Folate: 123.91µg (30.98%), Vitamin B1: 0.44mg (29.57%), Magnesium: 112.73mg (28.18%), Copper: 0.56mg (27.89%), Vitamin K: 27.92µg (26.59%), Selenium: 17.17µg (24.53%), Fiber: 6.07g (24.29%), Phosphorus: 242.45mg (24.25%), Vitamin E: 3.29mg (21.96%), Iron: 3.83mg (21.27%), Vitamin B2: 0.36mg (21.13%), Vitamin A: 761.04IU (15.22%), Zinc: 1.79mg (11.95%), Potassium: 415.47mg (11.87%), Calcium: 91.07mg (9.11%), Vitamin B6: 0.18mg (8.87%), Vitamin B5: 0.74mg (7.41%), Vitamin D: 0.57µg (3.81%)