



Chocolate Chip-Peanut Butter Cakes

READY IN



95 min.

SERVINGS



20

CALORIES



373 kcal

DESSERT

Ingredients

- ☐ 1.5 teaspoons double-acting baking powder
- ☐ 0.5 cup butter softened
- ☐ 1 cup creamy peanut butter
- ☐ 4 large eggs
- ☐ 2 cups flour all-purpose
- ☐ 1 cup milk
- ☐ 0.5 teaspoon salt
- ☐ 2 cups semisweet chocolate morsels
- ☐ 20 servings peanutty topping

- ☐ 2 cups sugar
- ☐ 1.5 tablespoons vanilla extract

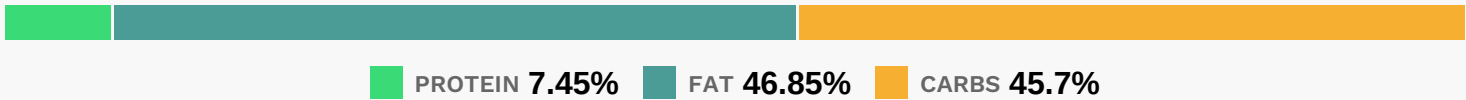
Equipment

- ☐ baking sheet
- ☐ oven
- ☐ loaf pan
- ☐ hand mixer
- ☐ aluminum foil

Directions

- ☐ Preheat oven to 350
- ☐ Beat peanut butter and butter at medium speed with an electric mixer until creamy; gradually add sugar, beating well.
- ☐ Add eggs, 1 at a time, beating until blended after each addition. Stir in milk and vanilla.
- ☐ Sift together flour, baking powder, and salt; stir into peanut butter mixture. Stir in chocolate morsels.
- ☐ Pour batter into 7 greased and floured 5- x 3-inch disposable aluminum foil loaf pans, filling each pan half-full.
- ☐ Place pans on a baking sheet; sprinkle with Peanutty Topping.
- ☐ Bake at 350 for 55 to 60 minutes or until a long wooden pick inserted in center comes out clean. Cool completely in pans on wire racks (about 20 minutes).

Nutrition Facts



Properties

Glycemic Index:16.95, Glycemic Load:21.47, Inflammation Score:-4, Nutrition Score:8.6695652215377%

Nutrients (% of daily need)

Calories: 372.51kcal (18.63%), Fat: 19.71g (30.32%), Saturated Fat: 8.78g (54.9%), Carbohydrates: 43.25g (14.42%), Net Carbohydrates: 40.83g (14.85%), Sugar: 29.05g (32.28%), Cholesterol: 51.96mg (17.32%), Sodium: 206.4mg (8.97%), Alcohol: 0.34g (100%), Alcohol %: 0.45% (100%), Caffeine: 15.55mg (5.18%), Protein: 7.05g (14.1%), Manganese: 0.52mg (26.15%), Copper: 0.31mg (15.49%), Magnesium: 59.69mg (14.92%), Phosphorus: 145.12mg (14.51%), Selenium: 9.78µg (13.97%), Vitamin B3: 2.63mg (13.17%), Iron: 2.17mg (12.08%), Vitamin E: 1.56mg (10.39%), Vitamin B2: 0.17mg (9.72%), Folate: 38.88µg (9.72%), Fiber: 2.43g (9.7%), Vitamin B1: 0.13mg (8.88%), Zinc: 1.09mg (7.25%), Potassium: 226.41mg (6.47%), Calcium: 59.79mg (5.98%), Vitamin B6: 0.09mg (4.7%), Vitamin B5: 0.45mg (4.52%), Vitamin A: 224.6IU (4.49%), Vitamin B12: 0.2µg (3.29%), Vitamin D: 0.33µg (2.23%), Vitamin K: 1.86µg (1.77%)