



Chocolate Peanut Butter Cake Roll

READY IN



90 min.

SERVINGS



8

CALORIES



1119 kcal

DESSERT

Ingredients

- 1 box chocolate cake mix
- 0.5 cup water
- 0.3 cup canola oil
- 6 eggs
- 2 tablespoons powdered sugar
- 1 cup crunchy peanut butter
- 1 cup butter softened
- 0.8 cup powdered sugar
- 1 teaspoon vanilla

- 2 tablespoons whipping cream
- 0.5 cup peanut butter cups
- 12 oz milk chocolate chips (2 cups)
- 1 cup whipping cream

Equipment

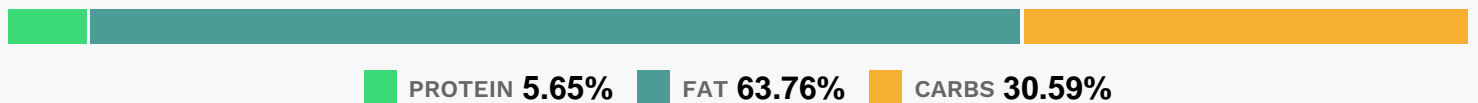
- bowl
- frying pan
- sauce pan
- baking paper
- oven
- wire rack
- hand mixer
- kitchen towels
- muffin liners

Directions

- Heat oven to 350°F. Spray 15x10x1-inch pan with cooking spray. Line pan with cooking parchment paper; spray paper.
- Place paper baking cup in each of 8 regular-size muffin cups.
- In large bowl, beat all Cake ingredients except powdered sugar with electric mixer on medium speed until well blended.
- Pour 2 1/2 cups batter into pan; divide remaining batter evenly into muffin cups.
- Bake cake about 12 to 15 minutes (cupcakes 14 to 16 minutes) or until firm when touched lightly in center. Cool cupcakes completely; freeze for a future use.
- Place clean dish towel on work surface; sprinkle with 2 tablespoons powdered sugar. Carefully invert cake onto dish towel.
- Remove paper from cake. Gently roll cake and towel into a long roll or log.
- Place cake roll on cooling rack; cool 30 minutes.

- Meanwhile, in large bowl, beat peanut butter, butter, 3/4 cup powdered sugar and the vanilla with electric mixer on low speed just until combined.
- Add 2 tablespoons cream a little at a time until a thick, creamy Buttercream forms. Stir in chopped peanut butter cup candies. Set aside.
- In 2-quart saucepan, heat chocolate chips and 1 cup cream over medium heat until chocolate is melted.
- Remove from heat. Stir until chocolate and cream are combined. Cool 10 minutes.
- Carefully unroll cake; remove towel.
- Spread Buttercream over cake to within 1/2 inch of all sides. Starting with 1 long side, roll up cake; place on cooling rack.
- Pour Ganache over roll. If desired, garnish with additional peanut butter cup candies.
- Let stand 30 minutes to set. Refrigerate until serving time.
- To serve, remove from refrigerator 30 minutes before serving.
- Cut into slices.

Nutrition Facts



Properties

Glycemic Index:6.25, Glycemic Load:0.01, Inflammation Score:-8, Nutrition Score:17.967826179836%

Nutrients (% of daily need)

Calories: 1118.57kcal (55.93%), Fat: 82.25g (126.53%), Saturated Fat: 35.76g (223.51%), Carbohydrates: 88.8g (29.6%), Net Carbohydrates: 84.88g (30.87%), Sugar: 62.33g (69.26%), Cholesterol: 221.68mg (73.89%), Sodium: 845.43mg (36.76%), Alcohol: 0.17g (100%), Alcohol %: 0.08% (100%), Caffeine: 6.01mg (2%), Protein: 16.4g (32.81%), Manganese: 0.71mg (35.61%), Vitamin E: 5.17mg (34.47%), Phosphorus: 342mg (34.2%), Selenium: 20.85µg (29.79%), Vitamin A: 1381.96IU (27.64%), Vitamin B3: 5.39mg (26.94%), Copper: 0.44mg (21.8%), Magnesium: 84.72mg (21.18%), Vitamin B2: 0.35mg (20.58%), Iron: 3.68mg (20.45%), Folate: 81.38µg (20.35%), Potassium: 628.78mg (17.97%), Calcium: 174.75mg (17.47%), Fiber: 3.91g (15.66%), Zinc: 1.88mg (12.54%), Vitamin B6: 0.23mg (11.29%), Vitamin B5: 1.06mg (10.63%), Vitamin B1: 0.15mg (9.94%), Vitamin K: 10.38µg (9.89%), Vitamin D: 1.2µg (7.97%), Vitamin B12: 0.4µg (6.64%)