



WHATSheATE



Chocolate-Peanut Butter Cake with Cream Cheese and Butterfinger Frosting

♡ Popular

READY IN



45 min.

SERVINGS



12

CALORIES



821 kcal

DESSERT

Ingredients

- ☐ 2.5 cups flour
- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 12 servings size butterfinger candy bars coarsely chopped
- ☐ 1 cup buttermilk
- ☐ 0.5 ounce cream cheese room temperature
- ☐ 4 large eggs

- ☐ 1 pound brown sugar
- ☐ 0.8 cup cup heavy whipping cream chilled
- ☐ 0.5 cup peanut butter (natural)
- ☐ 12 servings peanuts
- ☐ 2 cups powdered sugar divided
- ☐ 0.5 teaspoon salt
- ☐ 12 ounces bittersweet chocolate finely chopped
- ☐ 6 tablespoons butter unsalted room temperature ()
- ☐ 1 teaspoon vanilla extract

Equipment

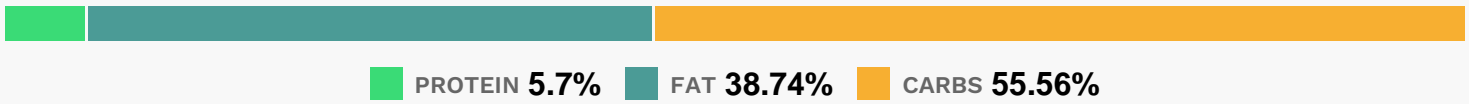
- ☐ bowl
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ tart form

Directions

- ☐ Bring cream and sugar to simmer in saucepan, whisking to dissolve sugar.
- ☐ Remove from heat.
- ☐ Add chocolate; let stand 1 minute.
- ☐ Whisk until smooth.
- ☐ Whisk in peanut butter. Chill uncovered overnight.
- ☐ Preheat oven to 350°F. Butter three 9-inch-diameter cake pans with 1 1/2-inch-high sides. Line bottoms with parchment paper. Sift first 4 ingredients into medium bowl. Using electric mixer, beat butter and peanut butter in large bowl until blended. Beat in sugar. Beat in eggs, 1 at a time, then vanilla. At low speed, beat in flour mixture in 4 additions alternately with buttermilk in 3 additions.

- ☐ Divide batter among pans and spread evenly.
- ☐ Bake cakes until tester inserted into center comes out clean, about 25 minutes. Cool cakes 5 minutes. Turn out onto racks; peel off parchment. Cool cakes completely.
- ☐ Using electric mixer, beat cream cheese, 1 1/4 cups powdered sugar, butter, and vanilla in large bowl to blend.
- ☐ Whisk whipping cream and 3/4 cup powdered sugar in bowl until mixture holds medium-firm peaks. Fold into cream cheese mixture in 3 additions; chill until firm but spreadable, about 1 hour.
- ☐ Place 1 cake layer, bottom side up, on 9-inch tart pan bottom.
- ☐ Spread with half of filling.
- ☐ Place another layer, bottom side up, on work surface.
- ☐ Spread with remaining filling; place atop first layer. Top with remaining cake layer, bottom side up.
- ☐ Spread frosting over top and sides of cake. (Can be made 1 day ahead. Cover with cake dome; chill.
- ☐ Let stand at room temperature 2 hours before continuing.) Press candy and peanuts onto top of cake.

Nutrition Facts



Properties

Glycemic Index:21.1, Glycemic Load:15.05, Inflammation Score:-6, Nutrition Score:15.747391207711%

Nutrients (% of daily need)

Calories: 821.04kcal (41.05%), Fat: 36.1g (55.54%), Saturated Fat: 18.27g (114.16%), Carbohydrates: 116.46g (38.82%), Net Carbohydrates: 112.32g (40.84%), Sugar: 82.25g (91.38%), Cholesterol: 98.95mg (32.98%), Sodium: 401.7mg (17.47%), Alcohol: 0.11g (100%), Alcohol %: 0.07% (100%), Caffeine: 24.66mg (8.22%), Protein: 11.96g (23.92%), Manganese: 0.91mg (45.33%), Selenium: 19.58µg (27.98%), Copper: 0.54mg (26.95%), Magnesium: 97.93mg (24.48%), Phosphorus: 239.72mg (23.97%), Iron: 4.08mg (22.67%), Vitamin B3: 4.19mg (20.97%), Vitamin B2: 0.33mg (19.38%), Folate: 77.26µg (19.32%), Vitamin B1: 0.29mg (19.24%), Fiber: 4.14g (16.57%), Vitamin E: 2.14mg (14.28%), Calcium: 134.12mg (13.41%), Potassium: 436.9mg (12.48%), Zinc: 1.86mg (12.4%), Vitamin A: 546.63IU (10.93%), Vitamin B5: 0.87mg (8.68%), Vitamin B6: 0.15mg (7.44%), Vitamin D: 0.94µg (6.24%), Vitamin B12: 0.34µg (5.68%), Vitamin K: 3.87µg (3.68%)