



Chocolate-Peanut Butter Mousse Cake

READY IN



45 min.

SERVINGS



6

CALORIES



1298 kcal

DESSERT

Ingredients

- ☐ 18.3 ounce duncan hines devil's food cake
- ☐ 1 tablespoon butter
- ☐ 10 ounce peanut butter
- ☐ 6 servings roasted peanuts chopped
- ☐ 0.7 cup semi chocolate chips
- ☐ 2 teaspoons vanilla extract
- ☐ 2.5 cups whipping cream divided

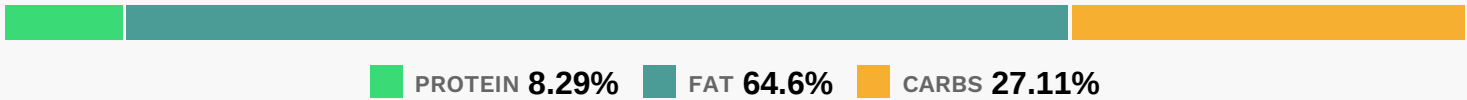
Equipment

- ☐ sauce pan
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Prepare cake mix according to package directions.
- ☐ Pour into 2 lightly greased 8-inch round cakepans.
- ☐ Bake according to package directions. Cool in pans on wire racks 10 minutes.
- ☐ Remove from pans, and cool completely.
- ☐ Combine 2/3 cup whipping cream and peanut butter morsels in a small saucepan. Cook over low heat, stirring constantly, until morsels melt and mixture is smooth; remove saucepan from heat. Stir in vanilla extract, and cool 25 minutes.
- ☐ Beat 1 1/3 cups whipping cream at high speed with an electric mixer until soft peaks form. Stir one-third whipped cream into peanut butter mixture. Fold into remaining whipped cream.
- ☐ Spread between cake layers; cover and chill.
- ☐ Bring remaining 1/2 cup whipping cream and 1 tablespoon butter to a boil in a small saucepan.
- ☐ Add chocolate morsels; remove from heat, and let stand 5 minutes. Stir until morsels melt and mixture is smooth.
- ☐ Pour glaze over cake; garnish, if desired.
- ☐ Serve warm, or chill and serve at room temperature.
- ☐ Cut cooled cake layers into cubes.
- ☐ Layer 8 Parfait glasses evnly with two-thirds peanut butter mixture, cake cubes, and half of cocolate mixture. Top with remaining peanut butter mixture and chocolate mixture; sprinkle each parfait with chopped peanuts, if desired.

Nutrition Facts



Properties

Glycemic Index:2.33, Glycemic Load:1.16, Inflammation Score:-9, Nutrition Score:30.719130484954%

Nutrients (% of daily need)

Calories: 1298.42kcal (64.92%), Fat: 97.65g (150.23%), Saturated Fat: 37.46g (234.11%), Carbohydrates: 92.21g (30.74%), Net Carbohydrates: 83.6g (30.4%), Sugar: 48.39g (53.77%), Cholesterol: 113.26mg (37.75%), Sodium: 1094.89mg (47.6%), Alcohol: 0.46g (100%), Alcohol %: 0.2% (100%), Caffeine: 26.69mg (8.9%), Protein: 28.18g (56.37%), Manganese: 1.86mg (93.03%), Phosphorus: 619.23mg (61.92%), Vitamin B3: 12.38mg (61.9%), Magnesium: 213.15mg (53.29%), Copper: 1mg (50.16%), Vitamin E: 6.36mg (42.43%), Iron: 6.75mg (37.48%), Fiber: 8.61g (34.43%), Folate: 135.89µg (33.97%), Vitamin A: 1553.8IU (31.08%), Potassium: 994.41mg (28.41%), Selenium: 19.53µg (27.91%), Vitamin B2: 0.45mg (26.59%), Calcium: 261.19mg (26.12%), Vitamin B1: 0.33mg (22.23%), Zinc: 3.26mg (21.73%), Vitamin B6: 0.36mg (18.11%), Vitamin B5: 1.35mg (13.51%), Vitamin D: 1.59µg (10.58%), Vitamin K: 8.03µg (7.65%), Vitamin B12: 0.2µg (3.28%)