



Crumble-Topped Chocolate Peanut Butter Cake

READY IN



85 min.

SERVINGS



15

CALORIES



384 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 0.8 cup butter softened
- ☐ 3 large eggs
- ☐ 2.3 cups flour all-purpose
- ☐ 1.5 cups granulated sugar
- ☐ 1.7 cups nestle® toll house® peanut butter & milk chocolate morsels divided
- ☐ 0.5 teaspoon salt
- ☐ 0.5 cup nestle® toll house® semi-sweet chocolate morsels

- ☐ 1 teaspoon vanilla extract
- ☐ 1 cup water
- ☐ 24 pieces bites coarsely chopped butterfinger®

Equipment


- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ blender
- ☐ baking pan
- ☐ microwave

Directions

- ☐ Preheat oven to 325 degrees F. Grease 13 x 9-inch baking pan.
- ☐ Microwave 1 cup peanut butter and milk chocolate morsels and semi-sweet morsels in medium, uncovered, microwave-safe bowl on medium high (70%) power for 1 minute; Stir. The morsels may retain some of their original shape. If necessary, microwave at additional 10- to 15-second intervals, stirring just until melted.
- ☐ Combine flour, baking soda and salt in small bowl. Beat sugar, butter and vanilla extract in large mixer bowl until creamy.
- ☐ Add eggs, one at a time, beating well after each addition. Beat in melted morsels. Gradually beat in flour mixture alternately with water until smooth.
- ☐ Spread into prepared pan.
- ☐ Bake for 40 to 45 minutes or until wooden pick inserted in center comes out clean. Immediately sprinkle remaining peanut butter and milk chocolate morsels.
- ☐ Let stand 5 minutes or until morsels are shiny; spread evenly.
- ☐ Sprinkle with BUTTERFINGER® pieces. Cool completely in pan on wire rack.

Nutrition Facts



 **PROTEIN 3.86%**  **FAT 43.12%**  **CARBS 53.02%**

Properties

Glycemic Index:9.67, Glycemic Load:24.31, Inflammation Score:-4, Nutrition Score:5.1913043946514%

Nutrients (% of daily need)

Calories: 384.01kcal (19.2%), Fat: 18.65g (28.69%), Saturated Fat: 7.28g (45.52%), Carbohydrates: 51.61g (17.2%), Net Carbohydrates: 50.59g (18.4%), Sugar: 34.45g (38.27%), Cholesterol: 37.56mg (12.52%), Sodium: 277.37mg (12.06%), Alcohol: 0.09g (100%), Alcohol %: 0.11% (100%), Caffeine: 5.18mg (1.73%), Protein: 3.75g (7.51%), Selenium: 10.1µg (14.42%), Manganese: 0.22mg (10.98%), Vitamin B1: 0.16mg (10.41%), Folate: 39.57µg (9.89%), Vitamin A: 462.99IU (9.26%), Vitamin B2: 0.15mg (8.85%), Iron: 1.45mg (8.04%), Vitamin B3: 1.21mg (6.05%), Phosphorus: 59.83mg (5.98%), Copper: 0.12mg (5.82%), Magnesium: 17.19mg (4.3%), Fiber: 1.02g (4.07%), Potassium: 134.12mg (3.83%), Vitamin E: 0.53mg (3.54%), Calcium: 31.15mg (3.12%), Zinc: 0.44mg (2.93%), Vitamin B5: 0.27mg (2.69%), Vitamin B12: 0.11µg (1.86%), Vitamin B6: 0.03mg (1.47%), Vitamin D: 0.2µg (1.33%)