



## Betty Crocker Reese's® Peanut Butter & Chocolate Chunk Snack Cakes with Peanut Butter Frosting

READY IN



40 min.

SERVINGS



16

CALORIES



284 kcal

DESSERT

### Ingredients

- 0.8 cup creamy peanut butter
- 2 eggs
- 4 tablespoons milk
- 1 tablespoon cooking oil
- 12.5 oz peanut butter sandwich cookie crumbs chunk
- 0.3 semisweet chocolate chips mini
- 1.5 cups sugar

- 4 tablespoons butter unsalted softened
- 0.5 tablespoon vanilla extract pure
- 0.3 cup water

## Equipment

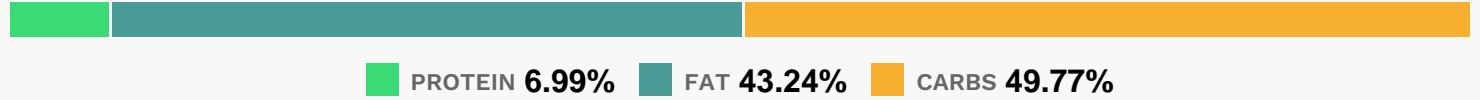
- oven
- mixing bowl
- baking pan
- hand mixer
- toothpicks
- aluminum foil
- stand mixer
- spatula
- offset spatula

## Directions

- Heat oven to 350° F. Cover an 8-inch baking pan with foil and spray with baking spray.
- Add Betty Crocker Reese's Peanut Butter & Chocolate Chunk Cookie
- Mix, butter, oil, eggs and water to a medium-sized mixing bowl, mix with a spatula until combined.
- Pour batter and into the baking pan and spread evenly with a rubber spatula.
- Bake for 18 to 20 minutes or until a toothpick inserted into the center comes out clean. Set pan aside for about 5 to 10 minutes. Then, lift the foil out of the baking pan to remove the cake and allow to cool completely on a baking rack.
- Add peanut butter and butter to a large mixing bowl or to a stand mixer bowl.
- Mix with beater attachment with a stand mixer or an electric mixer until smooth.
- Add vanilla extract and mix until combined.
- Add confectioner's sugar and mix. The consistency will be crumbly looking.
- Add milk, gradually, one tablespoon at a time and mix until smooth and creamy. Refrigerate frosting when not in use.

- Using an offset spatula, add frosting to the top of the cake. Top with mini chocolate chips.
- Cut into squares and serve.

## Nutrition Facts



### Properties

Glycemic Index:7.63, Glycemic Load:13.45, Inflammation Score:-2, Nutrition Score:3.4321739518124%

### Nutrients (% of daily need)

Calories: 283.54kcal (14.18%), Fat: 14.16g (21.79%), Saturated Fat: 4.12g (25.76%), Carbohydrates: 36.68g (12.23%), Net Carbohydrates: 35.31g (12.84%), Sugar: 28.94g (32.16%), Cholesterol: 28.44mg (9.48%), Sodium: 243.84mg (10.6%), Alcohol: 0.14g (100%), Alcohol %: 0.25% (100%), Protein: 5.15g (10.3%), Vitamin E: 1.4mg (9.31%), Manganese: 0.18mg (9.05%), Vitamin B3: 1.62mg (8.1%), Phosphorus: 56.59mg (5.66%), Fiber: 1.37g (5.49%), Magnesium: 21.74mg (5.44%), Selenium: 2.4µg (3.44%), Vitamin B2: 0.06mg (3.44%), Iron: 0.6mg (3.35%), Vitamin B6: 0.07mg (3.28%), Folate: 13.09µg (3.27%), Copper: 0.06mg (2.89%), Zinc: 0.4mg (2.67%), Vitamin A: 123.25IU (2.47%), Potassium: 83.36mg (2.38%), Vitamin B5: 0.23mg (2.31%), Calcium: 14.81mg (1.48%), Vitamin B1: 0.02mg (1.41%), Vitamin D: 0.2µg (1.36%), Vitamin B12: 0.08µg (1.25%)