



WHATSheATE



## Goopy Chocolate-Peanut Butter Cake

READY IN



105 min.

SERVINGS



20

CALORIES



335 kcal

DESSERT

### Ingredients

- ☐ 1 box duncan hines devil's food cake
- ☐ 0.5 cup butter softened
- ☐ 2 tablespoons milk
- ☐ 1 eggs
- ☐ 1 cup peanut butter chips (from 10-oz bag)
- ☐ 0.5 cup roasted peanuts chopped
- ☐ 8 oz cream cheese softened
- ☐ 0.5 cup peanut butter
- ☐ 1 teaspoon vanilla

- ☐ 3 eggs
- ☐ 3.8 cups powdered sugar
- ☐ 1 serving topping hot
- ☐ 1 serving peanuts chopped

## Equipment

- ☐ bowl
- ☐ frying pan
- ☐ paper towels
- ☐ oven
- ☐ knife
- ☐ plastic wrap
- ☐ hand mixer

## Directions

- ☐ Heat oven to 350°F. Lightly spray 13x9-inch pan with baking spray with flour (do not use dark or nonstick pan). In large bowl, mix cake mix, butter, milk and 1 egg with spoon until dough forms. Spoon into pan.
- ☐ Place plastic wrap on dough; press evenly in pan.
- ☐ Remove plastic wrap.
- ☐ Sprinkle dough with peanut butter chips and peanuts.
- ☐ In large bowl, beat cream cheese, peanut butter, vanilla and 3 eggs with electric mixer on medium speed until smooth. Beat in powdered sugar on low speed.
- ☐ Pour mixture over chocolate mixture in pan; spread evenly.
- ☐ Bake 45 to 50 minutes or until topping is set and deep golden brown. Cool at least 30 minutes to serve warm, or cool completely. When cutting serving pieces, wipe knife with paper towel after cutting each row. Top each piece with hot fudge topping and chopped peanuts. Store covered in refrigerator.

## Nutrition Facts



 **PROTEIN 6.52%**  **FAT 46.15%**  **CARBS 47.33%**

Properties

Glycemic Index:4.66, Glycemic Load:0.35, Inflammation Score:-4, Nutrition Score:5.7156521759765%

Nutrients (% of daily need)

Calories: 334.63kcal (16.73%), Fat: 17.84g (27.44%), Saturated Fat: 5.18g (32.37%), Carbohydrates: 41.17g (13.72%), Net Carbohydrates: 40.01g (14.55%), Sugar: 31.53g (35.03%), Cholesterol: 44.37mg (14.79%), Sodium: 324.52mg (14.11%), Alcohol: 0.07g (100%), Alcohol %: 0.1% (100%), Protein: 5.67g (11.34%), Phosphorus: 126.94mg (12.69%), Manganese: 0.24mg (11.77%), Selenium: 7.06µg (10.09%), Vitamin B3: 1.78mg (8.89%), Vitamin A: 405.89IU (8.12%), Vitamin E: 1.2mg (7.97%), Iron: 1.35mg (7.5%), Magnesium: 29.75mg (7.44%), Copper: 0.15mg (7.42%), Vitamin B2: 0.13mg (7.35%), Folate: 28.87µg (7.22%), Calcium: 59.01mg (5.9%), Potassium: 168.99mg (4.83%), Fiber: 1.16g (4.64%), Vitamin B1: 0.07mg (4.34%), Zinc: 0.59mg (3.93%), Vitamin B5: 0.36mg (3.59%), Vitamin B6: 0.07mg (3.47%), Vitamin B12: 0.12µg (1.95%), Vitamin D: 0.19µg (1.28%), Vitamin K: 1.11µg (1.06%)