



Over-the-Top Peanut Butter-White Chocolate Cream Cake

READY IN



30 min.

SERVINGS



16

CALORIES



420 kcal

DESSERT

Ingredients

- ☐ 0.3 teaspoon baking soda
- ☐ 16 servings glaze
- ☐ 1 cup firmly domino brown sugar light packed
- ☐ 6 ounces philadelphia cream cheese softened
- ☐ 0.8 cup creamy usa-grown peanut butter
- ☐ 0.8 cup dry-roasted usa-grown peanuts unsalted divided coarsely chopped
- ☐ 4 large eggs at room temperature
- ☐ 2 cups flour all-purpose

- ☐ 2 tablespoons flour all-purpose
- ☐ 1 cup domino granulated sugar
- ☐ 0.3 teaspoon salt
- ☐ 12 tablespoons butter unsalted softened
- ☐ 1.5 teaspoons vanilla extract
- ☐ 2 tablespoons crisco all-vegetable shortening

Equipment

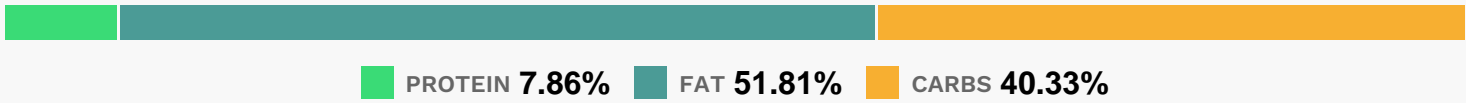
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ kugelhopf pan

Directions

- ☐ Set prepared Filling aside.
- ☐ Grease a 12-cup Bundt pan with 2 Tbsp. shortening, and dust with 2 Tbsp. flour. Set pan aside.
- ☐ Stir together 2 cups flour, salt, and baking soda in a medium bowl.
- ☐ Beat 12 Tbsp. butter and next 3 ingredients at medium speed with an electric mixer 3 minutes or until fluffy. Beat in peanut butter and vanilla.
- ☐ Add eggs, 1 at a time, beating until blended after each addition. Gradually add flour mixture, beating at low speed until blended. Stir in 1/4 cup chopped peanuts.
- ☐ Spoon one-third of batter into prepared Bundt pan. Carefully spoon Filling onto center portion of batter. (Filling should touch edges of pan as little as possible.) Spoon remaining batter over Filling.
- ☐ Bake at 300 for 1 hour and 30 minutes or until a long wooden pick inserted in center of cake comes out clean. Cool in pan on a wire rack 10 minutes; remove from pan onto a wire rack, and cool 1 hour or until completely cool.

- ☐ Drizzle Glaze evenly over top of cake, and sprinkle with remaining 1/2 cup chopped peanuts.
Chill 2 hours.
- ☐ Serve chilled or at room temperature.

Nutrition Facts



Properties

Glycemic Index:16.32, Glycemic Load:18.32, Inflammation Score:-5, Nutrition Score:8.4943478262943%

Nutrients (% of daily need)

Calories: 419.73kcal (20.99%), Fat: 24.84g (38.21%), Saturated Fat: 10.12g (63.26%), Carbohydrates: 43.5g (14.5%), Net Carbohydrates: 41.88g (15.23%), Sugar: 27.97g (31.08%), Cholesterol: 79.81mg (26.6%), Sodium: 190.84mg (8.3%), Alcohol: 0.13g (100%), Alcohol %: 0.17% (100%), Protein: 8.48g (16.96%), Manganese: 0.45mg (22.6%), Vitamin B3: 3.64mg (18.19%), Selenium: 11.86µg (16.94%), Folate: 54.81µg (13.7%), Vitamin E: 2.02mg (13.48%), Phosphorus: 123.63mg (12.36%), Vitamin B2: 0.21mg (12.16%), Vitamin B1: 0.17mg (11.05%), Magnesium: 40.55mg (10.14%), Vitamin A: 472.67IU (9.45%), Iron: 1.43mg (7.93%), Fiber: 1.62g (6.47%), Vitamin B6: 0.13mg (6.35%), Copper: 0.13mg (6.25%), Vitamin B5: 0.59mg (5.92%), Zinc: 0.85mg (5.65%), Potassium: 183.41mg (5.24%), Calcium: 43.94mg (4.39%), Vitamin D: 0.41µg (2.72%), Vitamin B12: 0.15µg (2.54%), Vitamin K: 1.93µg (1.84%)