



Peanut Butter and Chocolate Cake I

READY IN



60 min.

SERVINGS



8

CALORIES



732 kcal

DESSERT

Ingredients

- 2 teaspoons double-acting baking powder
- 2 cups cake flour
- 1.3 cups confectioners' sugar
- 0.5 cup creamy peanut butter
- 2 eggs
- 12 ounce fudge topping hot
- 2 tablespoons milk
- 0.3 teaspoon salt
- 0.8 cup butter unsalted

- 1 teaspoon vanilla extract
- 1.3 cups sugar white

Equipment

- bowl
- oven
- wire rack
- toothpicks

Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 (9 inch) pans. Sift together the flour, baking powder and salt. Set aside.
- In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the peanut butter and vanilla. Beat in the flour mixture alternately with the milk.
- Pour batter into prepared pans.
- Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the center of the cake comes out clean.
- Let cool in pans for 10 minutes, then turn out onto a wire rack and cool completely.
- Make the Frosting and Filling: In a large bowl, beat 3/4 cup butter until smooth. Slowly beat in confectioners' sugar until smooth. Blend in 2 tablespoons milk and vanilla. Beat at high speed until light and fluffy. For filling, combine 1/2 cup of butter mixture with 1/2 cup peanut butter. For frosting, beat 1/2 cup of the (cool) hot fudge into remaining butter mixture.
- Place one cake layer on serving plate.
- Spread top with peanut butter filling.
- Place second layer on top and frost top and sides with fudge frosting. Warm the remaining fudge sauce and drizzle over cake when serving.

Nutrition Facts



Properties

Glycemic Index:35.14, Glycemic Load:38.67, Inflammation Score:-5, Nutrition Score:10.460434637964%

Nutrients (% of daily need)

Calories: 731.72kcal (36.59%), Fat: 31.08g (47.81%), Saturated Fat: 14.74g (92.14%), Carbohydrates: 105.53g (35.18%), Net Carbohydrates: 102.81g (37.39%), Sugar: 68.49g (76.1%), Cholesterol: 87.55mg (29.18%), Sodium: 415.75mg (18.08%), Alcohol: 0.17g (100%), Alcohol %: 0.12% (100%), Protein: 11.02g (22.04%), Manganese: 0.65mg (32.46%), Selenium: 18.02µg (25.74%), Vitamin E: 3.32mg (22.16%), Phosphorus: 178.84mg (17.88%), Magnesium: 58mg (14.5%), Copper: 0.29mg (14.41%), Vitamin B3: 2.59mg (12.93%), Vitamin A: 598.77IU (11.98%), Calcium: 108.69mg (10.87%), Fiber: 2.72g (10.87%), Vitamin B2: 0.16mg (9.49%), Zinc: 1.21mg (8.07%), Iron: 1.45mg (8.05%), Folate: 31.69µg (7.92%), Potassium: 270.87mg (7.74%), Vitamin B6: 0.11mg (5.67%), Vitamin B5: 0.56mg (5.65%), Vitamin B1: 0.07mg (4.62%), Vitamin D: 0.58µg (3.87%), Vitamin B12: 0.18µg (3%), Vitamin K: 2.74µg (2.61%)