

DESSERT

Peanut Butter Cake

6 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
55 min	15 min	40 min	16	\$0.52	430 kcal

Peanut Butter Cake takes roughly 55 minutes from beginning to end. For 52 cents per serving, this recipe covers 7% of your daily requirements of vitamins and minerals. This recipe serves 16. One serving contains 430 calories, 6g of protein, and 26g of fat. 11 person were impressed by this recipe.

Ingredients

☐ 3½ teaspoons baking powder	☐ 8 tablespoons (1 stick) butter
☐ 2 tablespoons cocoa	☐ 2 cups confectioners' sugar
☐ 3 eggs	☐ 1 cup all-purpose flour
☐ 2 cups graham cracker crumbs	☐ 1/3 cup heavy cream
☐ 1 cup milk	☐ ½ cup Peanut butter (at least ; if using more, decrease shortening by an equal amount)
☐ 1 teaspoon salt	☐ ½ cup peanuts, salted
☐ ¾ cup shortening	☐ 1 cup sugar
☐ 1 teaspoon vanilla extract	☐ 2 cap-fulls vanilla extract

EQUIPMENT Frying pan, Sauce pan, Oven, Hand mixer, Wooden spoon

Method

- 1

Preheat oven to 375 degrees F if baking with a metal dish; 325 degrees F if using a glass dish.

- 2 Sift flour, sugar, baking powder, and salt together.
- 3 Add graham cracker crumbs, peanut butter, shortening, milk, and vanilla. Beat mixture with electric mixer on low until moistened, and then beat on medium for 2 minutes.
- 4 Add eggs and beat for 1 minute.
- 5 Bake in greased 9-inch by 13-inch pan for 30 to 35 minutes. Do not remove from pan to cool.
- 6 For the frosting: mix all of the ingredients together.
- 7 Pour into a saucepan and bring mixture to a boil. Boil for 1 minute. Cool slightly. With a wooden spoon handle, poke a few holes in the cake, and then pour the warm frosting over it.

Nutrition per serving

430	7 g	26 g	46 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			9.1 g · 57% of daily needs
Fibre			1.6 g · 6% of daily needs
Sugar			31.4 g · 35% of daily needs
Sodium			427 mg · 19% of daily needs
Cholesterol			53.2 mg · 18% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/peanut-butter-cake-148407