



## Peanut Butter Cake V

 Vegetarian

READY IN



75 min.

SERVINGS



15

CALORIES



239 kcal

DESSERT

### Ingredients

- 2 teaspoons double-acting baking powder
- 0.5 teaspoon baking soda
- 1 cup brown sugar packed
- 0.3 cup butter softened
- 0.3 cup creamy peanut butter
- 2 eggs
- 2 cups flour all-purpose
- 1 cup milk

- 0.5 cup peanut butter
- 0.3 teaspoon salt

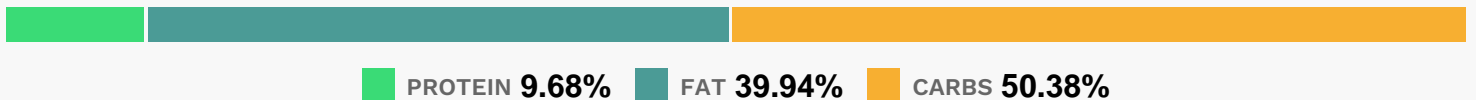
## Equipment

- bowl
- frying pan
- oven
- toothpicks

## Directions

- Preheat oven to 375 degrees F (190 degrees C). Grease and flour a 9x13 inch pan. Make the streusel topping: In a small bowl, combine 1/2 cup flour and 1/2 cup brown sugar.
- Cut in 1/4 cup peanut butter and 3 tablespoons butter until mixture resembles coarse crumbs. Set aside.
- In a large bowl, mix together 2 cups flour, 1 cup brown sugar, baking powder, baking soda and salt. Make a well in the center and pour in the milk, eggs, 1/2 cup peanut butter and 1/4 cup butter.
- Mix well and pour into prepared pan.
- Spread evenly, then sprinkle streusel over top.
- Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

## Nutrition Facts



## Properties

Glycemic Index:18.87, Glycemic Load:9.94, Inflammation Score:-3, Nutrition Score:6.3952173318552%

## Nutrients (% of daily need)

Calories: 238.97kcal (11.95%), Fat: 10.9g (16.77%), Saturated Fat: 3.76g (23.5%), Carbohydrates: 30.93g (10.31%), Net Carbohydrates: 29.86g (10.86%), Sugar: 16.43g (18.26%), Cholesterol: 31.91mg (10.64%), Sodium: 230.39mg (10.02%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 5.95g (11.89%), Manganese: 0.31mg (15.73%), Vitamin

B3: 2.74mg (13.69%), Selenium: 8.5µg (12.15%), Folate: 44.61µg (11.15%), Vitamin B1: 0.16mg (10.69%), Phosphorus: 102.96mg (10.3%), Vitamin B2: 0.16mg (9.27%), Vitamin E: 1.34mg (8.95%), Calcium: 76.56mg (7.66%), Magnesium: 29.66mg (7.42%), Iron: 1.26mg (7.02%), Vitamin B6: 0.09mg (4.53%), Copper: 0.09mg (4.48%), Fiber: 1.07g (4.28%), Potassium: 143.61mg (4.1%), Zinc: 0.59mg (3.96%), Vitamin B5: 0.38mg (3.84%), Vitamin A: 152.58IU (3.05%), Vitamin B12: 0.15µg (2.44%), Vitamin D: 0.3µg (1.98%)