



## Peanut Butter Cakes

READY IN



95 min.

SERVINGS



20

CALORIES



268 kcal

DESSERT

### Ingredients

- 1.5 teaspoons double-acting baking powder
- 0.5 cup butter softened
- 1 cup creamy peanut butter
- 4 large eggs
- 2 cups flour all-purpose
- 1 cup milk
- 0.5 teaspoon salt
- 20 servings peanutty topping
- 2 cups sugar

1.5 tablespoons vanilla extract

## Equipment

baking sheet

oven

loaf pan

hand mixer

aluminum foil

## Directions

Preheat oven to 350

Beat peanut butter and butter at medium speed with an electric mixer until creamy; gradually add sugar, beating well.

Add eggs, 1 at a time, beating until blended after each addition. Stir in milk and vanilla.

Sift together flour, baking powder, and salt; stir into peanut butter mixture.

Pour batter into 7 greased and floured 5- x 3-inch disposable aluminum foil loaf pans, filling each pan half-full.

Place pans on a baking sheet; sprinkle with Peanuttty Topping.

Bake at 350 for 55 to 60 minutes or until a long wooden pick inserted in center comes out clean. Cool completely in pans on wire racks (about 20 minutes).

Chocolate Chip-Peanut Butter Cakes: Stir in 2 cups semisweet chocolate morsels into batter.

## Nutrition Facts



**PROTEIN 8.67%** **FAT 42.03%** **CARBS 49.3%**

## Properties

Glycemic Index:16.95, Glycemic Load:21.47, Inflammation Score:-3, Nutrition Score:5.9582609223283%

## Nutrients (% of daily need)

Calories: 268.29kcal (13.41%), Fat: 12.81g (19.71%), Saturated Fat: 4.82g (30.12%), Carbohydrates: 33.82g (11.27%),

Net Carbohydrates: 32.83g (11.94%), Sugar: 22.45g (24.94%), Cholesterol: 50.88mg (16.96%), Sodium: 204.6mg

(8.9%), Alcohol: 0.34g (100%), Alcohol %: 0.56% (100%), Protein: 5.95g (11.9%), Manganese: 0.28mg (14.23%), Vitamin B3: 2.48mg (12.42%), Selenium: 8.27µg (11.81%), Phosphorus: 98.32mg (9.83%), Folate: 38.88µg (9.72%), Vitamin E: 1.45mg (9.68%), Vitamin B2: 0.16mg (9.21%), Vitamin B1: 0.13mg (8.5%), Magnesium: 28.01mg (7%), Iron: 1.04mg (5.76%), Calcium: 48.63mg (4.86%), Vitamin B6: 0.09mg (4.39%), Vitamin A: 215.6IU (4.31%), Copper: 0.09mg (4.26%), Zinc: 0.61mg (4.07%), Vitamin B5: 0.4mg (3.98%), Fiber: 0.99g (3.94%), Potassium: 124.35mg (3.55%), Vitamin B12: 0.17µg (2.75%), Vitamin D: 0.33µg (2.23%)