



## Peanut Butter Delight Cake

READY IN



45 min.

SERVINGS



12

CALORIES



402 kcal

DESSERT

### Ingredients

- 2.8 cups pillsbury best® all purpose flour
- 2 teaspoons double-acting baking powder
- 1 teaspoon baking soda
- 0.5 cup firmly brown sugar packed
- 1 cup buttermilk
- 0.3 cup chocolate syrup
- 0.8 cup creamy peanut butter jif®
- 3 tablespoons roasted peanuts dry chopped
- 3 large eggs

- 1 cup granulated sugar
- 1 cup powdered sugar
- 0.5 teaspoon salt
- 1 teaspoon vanilla extract
- 12 servings water as needed

## Equipment

- bowl
- frying pan
- oven
- hand mixer
- toothpicks
- kugelhopf pan

## Directions

- Heat oven to 350 degrees F. Coat 10-inch (12-cup) bundt pan lightly with no-stick cooking spray.
- In the bowl of an electric mixer beat shortening, peanut butter, sugar and brown sugar on low speed until creamy.
- Add vanilla and eggs, 1 at a time, beating well after each addition.
- In medium bowl combine flour, baking powder, baking soda and salt.
- Add to peanut butter mixture alternately with buttermilk, beating after each addition until well blended. Spoon 2 cups batter into medium bowl. Stir in 3/4 cup chocolate syrup. Spoon plain batter into pan. Spoon chocolate batter over plain batter. Do not mix.
- Bake 70 to 80 minutes or until toothpick inserted in center comes out clean. Cake will rise, then fall during baking.
- Place cake, fluted side up, on serving plate. Cool completely.
- In a small bowl blend powdered sugar, 1/4 cup chocolate syrup and vanilla.
- Add water, a few drops at a time, until glaze is of desired consistency. Spoon over top of cake.
- Sprinkle with nuts.

# Nutrition Facts

PROTEIN 9.29% FAT 25.67% CARBS 65.04%

## Properties

Glycemic Index:23.51, Glycemic Load:28.32, Inflammation Score:-4, Nutrition Score:10.287826103523%

## Nutrients (% of daily need)

Calories: 402.14kcal (20.11%), Fat: 11.74g (18.06%), Saturated Fat: 2.67g (16.69%), Carbohydrates: 66.92g (22.31%), Net Carbohydrates: 65g (23.64%), Sugar: 41.37g (45.96%), Cholesterol: 48.7mg (16.23%), Sodium: 396.8mg (17.25%), Alcohol: 0.11g (100%), Alcohol %: 0.04% (100%), Protein: 9.56g (19.11%), Manganese: 0.52mg (26%), Selenium: 15.54µg (22.2%), Vitamin B3: 4.25mg (21.27%), Folate: 75.81µg (18.95%), Vitamin B1: 0.27mg (17.73%), Vitamin B2: 0.28mg (16.31%), Phosphorus: 159.48mg (15.95%), Magnesium: 48.98mg (12.24%), Iron: 2.16mg (11.99%), Vitamin E: 1.76mg (11.71%), Copper: 0.21mg (10.5%), Calcium: 98.77mg (9.88%), Fiber: 1.92g (7.69%), Zinc: 0.99mg (6.61%), Vitamin B6: 0.13mg (6.43%), Vitamin B5: 0.61mg (6.12%), Potassium: 209.07mg (5.97%), Vitamin D: 0.51µg (3.4%), Vitamin B12: 0.2µg (3.39%), Vitamin A: 100.5IU (2.01%)