



## Peanut Butter Marble Cake

READY IN



125 min.

SERVINGS



16

CALORIES



376 kcal

DESSERT

### Ingredients

- ☐ 2.3 cups flour all-purpose
- ☐ 1.5 cups granulated sugar
- ☐ 0.5 cup peanut butter
- ☐ 1.3 cups milk
- ☐ 3.5 teaspoons double-acting baking powder
- ☐ 1 teaspoon salt
- ☐ 1 teaspoon vanilla
- ☐ 3 eggs
- ☐ 3 tablespoons cocoa powder unsweetened

- ☐ 0.1 teaspoon baking soda
- ☐ 0.3 cup topping hot
- ☐ 3 cups powdered sugar
- ☐ 0.3 cup butter softened
- ☐ 1.5 teaspoons vanilla
- ☐ 0.3 cup milk
- ☐ 0.3 cup peanut butter

## Equipment

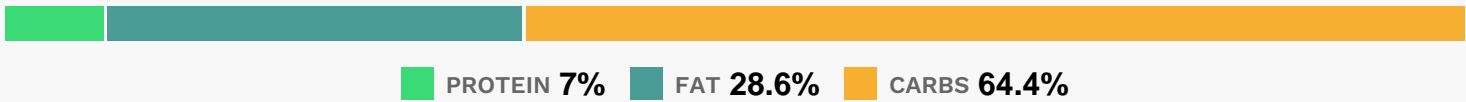
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks

## Directions

- ☐ Heat oven to 350°F. Grease bottom and sides of 13x9-inch pan, two 9-inch round cake pans or three 8-inch round cake pans; lightly flour. In large bowl, beat flour, granulated sugar, 1/2 cup peanut butter, 1 1/4 cups milk, the baking powder, salt, vanilla and eggs with electric mixer on low speed 30 seconds, scraping bowl constantly. Beat on high speed 3 minutes, scraping bowl occasionally.
- ☐ Pour two-thirds of batter (about 3 cups) into pan(s). Stir cocoa and baking soda into remaining batter. Drop chocolate batter by generous tablespoonfuls randomly in mounds onto peanut butter batter. Pull knife through batters in S-shaped curves in continuous motion for marbled design. Turn pan one-fourth turn; repeat marbling.
- ☐ Bake 13x9-inch pan 40 to 45 minutes, 9-inch rounds 30 to 35 minutes, 8-inch rounds 20 to 25 minutes, or until toothpick inserted in center comes out clean or until cake springs back when touched lightly in center. Cool 13x9-inch cake in pan on cooling rack. Cool rounds 10 minutes; remove from pans to cooling rack. Cool completely, about 1 hour.

- ☐ In medium bowl, mix powdered sugar and butter in medium bowl. Stir in vanilla, 1/4 cup milk and 1/4 cup peanut butter; beat until smooth and spreadable.
- ☐ Spread frosting over 13x9-inch cake or fill and frost cake rounds. Drop hot fudge topping by teaspoonfuls randomly over top; pull knife through frosting in S-shaped curves in continuous motion for marbled design.

## Nutrition Facts



## Properties

Glycemic Index:21.32, Glycemic Load:23.72, Inflammation Score:-4, Nutrition Score:7.5434781813427%

## Flavonoids

Catechin: 0.61mg, Catechin: 0.61mg, Catechin: 0.61mg, Catechin: 0.61mg Epicatechin: 1.84mg, Epicatechin: 1.84mg, Epicatechin: 1.84mg, Epicatechin: 1.84mg Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg

## Nutrients (% of daily need)

Calories: 376.45kcal (18.82%), Fat: 12.29g (18.9%), Saturated Fat: 2.99g (18.67%), Carbohydrates: 62.26g (20.75%), Net Carbohydrates: 60.73g (22.08%), Sugar: 44.91g (49.9%), Cholesterol: 33.48mg (11.16%), Sodium: 381.21mg (16.57%), Alcohol: 0.22g (100%), Alcohol %: 0.24% (100%), Protein: 6.77g (13.54%), Manganese: 0.36mg (17.88%), Selenium: 9.92µg (14.16%), Vitamin B3: 2.71mg (13.56%), Phosphorus: 131.21mg (13.12%), Folate: 46.98µg (11.75%), Vitamin B1: 0.17mg (11.58%), Vitamin B2: 0.2mg (11.53%), Vitamin E: 1.48mg (9.89%), Calcium: 98.25mg (9.83%), Magnesium: 35.46mg (8.86%), Iron: 1.48mg (8.24%), Copper: 0.14mg (6.89%), Fiber: 1.54g (6.15%), Vitamin A: 250.86IU (5.02%), Zinc: 0.74mg (4.93%), Potassium: 164.4mg (4.7%), Vitamin B6: 0.09mg (4.6%), Vitamin B5: 0.43mg (4.29%), Vitamin B12: 0.2µg (3.41%), Vitamin D: 0.42µg (2.78%)