



WHATSheATE



Peanut Butter Pound Cake S'mores



Gluten Free

READY IN



45 min.

SERVINGS



4

CALORIES



666 kcal

Ingredients

- ☐ 0.5 cup cup heavy whipping cream
- ☐ 0.3 cup marshmallow creme
- ☐ 0.3 cup peanut butter
- ☐ 1 pound round cake frozen thawed
- ☐ 2 ounces bittersweet chocolate chopped
- ☐ 1 tablespoon butter unsalted softened

Equipment

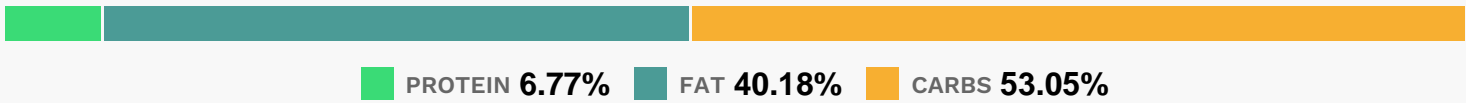
- ☐ bowl
- ☐ frying pan

- ☐ sauce pan
- ☐ whisk
- ☐ serrated knife

Directions

- ☐ Put the chocolate in a small heatproof bowl. In a small saucepan, heat the cream until hot to the touch.
- ☐ Pour the cream over the chocolate and let stand until melted.
- ☐ Whisk until smooth.
- ☐ Preheat a griddle or large skillet. Using a serrated knife, trim off the top and bottom of the pound cake so that the cake is about 1 1/4 inches thick. Carefully split the pound cake in half horizontally.
- ☐ Spread the peanut butter on one half and the marshmallow on the other, leaving a 1/2-inch border all around. Sandwich the two halves together and spread the top and bottom with the butter.
- ☐ Place on the griddle and cook over high heat, turning once, until golden and nearly warmed through, about 2 minutes.
- ☐ Transfer to a work surface and cut the cake into twelve 3/4-inch-wide strips.
- ☐ Serve at once with the chocolate sauce.

Nutrition Facts



Properties

Glycemic Index:3.5, Glycemic Load:0.4, Inflammation Score:-6, Nutrition Score:13.749130341022%

Nutrients (% of daily need)

Calories: 666.03kcal (33.3%), Fat: 30.31g (46.63%), Saturated Fat: 14.3g (89.38%), Carbohydrates: 90.04g (30.01%), Net Carbohydrates: 87.57g (31.84%), Sugar: 55.89g (62.1%), Cholesterol: 157.66mg (52.55%), Sodium: 785.48mg (34.15%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 12.19mg (4.06%), Protein: 11.49g (22.99%), Manganese: 0.66mg (33.14%), Phosphorus: 264.97mg (26.5%), Iron: 4.29mg (23.83%), Vitamin B2: 0.4mg (23.52%), Vitamin B3: 4.47mg (22.36%), Vitamin B1: 0.31mg (20.56%), Selenium: 13.1µg (18.71%), Folate: 68.46µg (17.11%), Magnesium: 66.83mg (16.71%), Copper: 0.32mg (15.94%), Vitamin E: 2.18mg (14.53%), Vitamin A: 706.51IU (14.13%),

Calcium: 116.54mg (11.65%), Fiber: 2.47g (9.9%), Zinc: 1.44mg (9.59%), Potassium: 312.68mg (8.93%), Vitamin B5: 0.84mg (8.35%), Vitamin B6: 0.15mg (7.29%), Vitamin B12: 0.35µg (5.85%), Vitamin D: 0.76µg (5.04%), Vitamin K: 2.49µg (2.37%)