



Peanut Butter Silk Cake

 Popular

READY IN



130 min.

SERVINGS



12

CALORIES



694 kcal

DESSERT

Ingredients

- ☐ 1 box cake mix yellow
- ☐ 1.3 cups water
- ☐ 0.5 cup creamy peanut butter
- ☐ 0.3 cup vegetable oil
- ☐ 3 eggs
- ☐ 0.3 cup butter
- ☐ 0.3 cup brown sugar packed
- ☐ 1 cup whipping cream

- ☐ 0.5 cup creamy peanut butter
- ☐ 1 lb chocolate frosting
- ☐ 1 cup peanuts chopped

Equipment

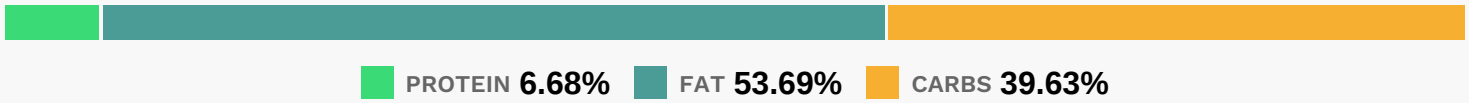
- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks

Directions

- ☐ Heat oven to 350°F (or 325°F for dark or nonstick pans). Generously grease bottoms only of 2 (8- or 9-inch) round cake pans with shortening or cooking spray.
- ☐ In large bowl, beat cake mix, water, 1/2 cup peanut butter, the oil and eggs with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally.
- ☐ Pour into pans.
- ☐ Bake 30 to 35 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes. Run knife around sides of pans to loosen cakes; remove from pans to cooling rack. Cool completely, about 1 hour.
- ☐ In 2-quart saucepan, melt butter over medium heat; stir in brown sugar.
- ☐ Heat to boiling; boil and stir 1 minute.
- ☐ Remove from heat. Refrigerate 10 minutes.
- ☐ In chilled medium bowl, beat whipping cream on high speed until soft peaks form; set aside. In another medium bowl, beat 1/2 cup peanut butter and the brown sugar mixture on medium speed until smooth and creamy.
- ☐ Add whipped cream to peanut butter mixture; beat on medium speed until mixture is smooth and creamy.

Split each cake layer horizontally to make 2 layers. Fill each layer with about 2/3 cup peanut butter mixture to within 1/2 inch of edge. Frost side and top of cake with frosting. Press peanuts onto frosting on side of cake. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:3.52, Glycemic Load:0.64, Inflammation Score:-6, Nutrition Score:14.373478108126%

Nutrients (% of daily need)

Calories: 694.43kcal (34.72%), Fat: 42.94g (66.06%), Saturated Fat: 12.51g (78.18%), Carbohydrates: 71.29g (23.76%), Net Carbohydrates: 68.25g (24.82%), Sugar: 47.78g (53.09%), Cholesterol: 63.33mg (21.11%), Sodium: 545.82mg (23.73%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 12.03g (24.05%), Manganese: 0.82mg (40.78%), Phosphorus: 318.07mg (31.81%), Vitamin B3: 5.87mg (29.33%), Vitamin E: 3.88mg (25.9%), Folate: 83.42µg (20.86%), Magnesium: 74.96mg (18.74%), Copper: 0.32mg (16.13%), Vitamin B1: 0.23mg (15%), Vitamin B2: 0.25mg (14.87%), Calcium: 142.57mg (14.26%), Iron: 2.53mg (14.04%), Vitamin K: 13.12µg (12.49%), Fiber: 3.05g (12.18%), Selenium: 7.38µg (10.54%), Vitamin A: 520.49IU (10.41%), Vitamin B6: 0.2mg (10.04%), Potassium: 348.22mg (9.95%), Vitamin B5: 0.84mg (8.4%), Zinc: 1.22mg (8.16%), Vitamin D: 0.54µg (3.58%), Vitamin B12: 0.18µg (2.96%)