



Peanut Butter Tandy Cake

READY IN



85 min.

SERVINGS



24

CALORIES



281 kcal

DESSERT

Ingredients

- ☐ 1 box cake mix yellow
- ☐ 1.5 cups creamy peanut butter
- ☐ 0.5 cup semi chocolate chips
- ☐ 2 tablespoons butter
- ☐ 16 oz chocolate frosting

Equipment

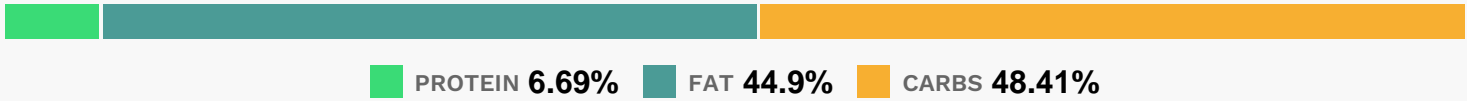
- ☐ bowl
- ☐ frying pan

- ☐ oven
- ☐ wire rack
- ☐ toothpicks
- ☐ microwave

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pan). Spray bottom and sides of 15x10x1-inch pan with baking spray with flour.
- ☐ Make cake batter as directed on box using cake mix, water, oil and eggs.
- ☐ Pour batter into pan.
- ☐ Bake 17 to 23 minutes (19 to 26 minutes for dark or nonstick pan) or until toothpick inserted in center comes out clean. Cool in pan on cooling rack 30 minutes.
- ☐ In small microwavable bowl, microwave peanut butter uncovered on High 20 seconds or until softened and spreadable. Drop by teaspoonfuls onto surface of warm cake; spread carefully to cover top. Refrigerate cake to harden the peanut butter, about 15 minutes.
- ☐ Meanwhile, in medium microwavable bowl, microwave chocolate chips and butter uncovered on High 30 seconds. Stir; continue to microwave on High 10 to 20 seconds longer, stirring after 10 seconds until chips are melted. Stir in frosting.
- ☐ Spread frosting over peanut butter layer on cake. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:0.58, Glycemic Load:0.4, Inflammation Score:-3, Nutrition Score:5.8800000211467%

Nutrients (% of daily need)

Calories: 280.67kcal (14.03%), Fat: 14.54g (22.37%), Saturated Fat: 4.04g (25.27%), Carbohydrates: 35.27g (11.76%), Net Carbohydrates: 33.77g (12.28%), Sugar: 23.3g (25.89%), Cholesterol: 0.22mg (0.08%), Sodium: 271.96mg (11.82%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 3.6mg (1.2%), Protein: 4.87g (9.75%), Manganese: 0.37mg (18.63%), Phosphorus: 146.39mg (14.64%), Vitamin B3: 2.7mg (13.49%), Vitamin E: 2.02mg (13.47%), Magnesium: 40.01mg (10%), Copper: 0.17mg (8.39%), Folate: 28.72µg (7.18%), Iron: 1.23mg (6.85%), Fiber: 1.5g (6.01%), Calcium: 57.54mg (5.75%), Vitamin B2: 0.09mg (5.06%), Vitamin B1: 0.08mg (5.05%), Potassium:

159.87mg (4.57%), Vitamin B6: 0.09mg (4.53%), Zinc: 0.62mg (4.15%), Vitamin B5: 0.27mg (2.67%), Selenium: 1.77µg (2.53%)