




# Peanut Crunch Cake


 Dairy Free

READY IN




45 min.

SERVINGS



15

CALORIES



410 kcal

DESSERT

## Ingredients

- 0.5 cup brown sugar packed
- 3 eggs
- 1 cup peanut butter
- 0.8 cup peanut butter chips
- 1 cup peanuts chopped
- 0.8 cup semi chocolate chips
- 0.3 cup vegetable oil
- 1 cup water

18.3 ounce cake mix yellow

## Equipment

frying pan

oven

mixing bowl

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 13x9 inch pan.

In a mixing bowl beat cake mix, peanut butter, and brown sugar on low speed until crumbly. Set aside 1/2 cup of mixture. To the remainder add water, eggs, and oil, and beat on high for 2 minutes. Stir in 1/4 cup each of the chocolate chips and the peanut butter chips.

Pour into prepared pan.

Combine peanuts, remainder of dough mix, and rest of the chips; sprinkle over batter.

Bake at 350 degrees F (175 degrees C) for 30 to 40 minutes. Cool completely.

## Nutrition Facts

 **PROTEIN 8.85%** **FAT 47.86%** **CARBS 43.29%**

## Properties

Glycemic Index:1.88, Glycemic Load:0.51, Inflammation Score:-4, Nutrition Score:11.03695651241%

## Nutrients (% of daily need)

Calories: 409.77kcal (20.49%), Fat: 22.49g (34.61%), Saturated Fat: 5.85g (36.58%), Carbohydrates: 45.78g (15.26%), Net Carbohydrates: 42.89g (15.6%), Sugar: 27.19g (30.21%), Cholesterol: 33.28mg (11.09%), Sodium: 343.27mg (14.92%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 7.74mg (2.58%), Protein: 9.36g (18.72%), Manganese: 0.7mg (35.07%), Phosphorus: 244.12mg (24.41%), Vitamin B3: 4.73mg (23.63%), Magnesium: 68.53mg (17.13%), Folate: 65.82µg (16.45%), Vitamin E: 2.33mg (15.51%), Copper: 0.31mg (15.47%), Iron: 2.17mg (12.06%), Vitamin B1: 0.18mg (11.7%), Fiber: 2.88g (11.54%), Calcium: 108.59mg (10.86%), Vitamin B2: 0.17mg (10.02%), Selenium: 5.99µg (8.55%), Vitamin K: 8.41µg (8.01%), Vitamin B6: 0.16mg (7.89%), Potassium: 258.56mg (7.39%), Zinc: 1.09mg (7.28%), Vitamin B5: 0.65mg (6.52%), Vitamin B12: 0.13µg (2.15%), Vitamin D: 0.18µg (1.17%), Vitamin A: 52.02IU (1.04%)