



## Stunning Peanut Butter-Chocolate Layer Cake

READY IN



75 min.

SERVINGS



15

CALORIES



482 kcal

DESSERT

### Ingredients

- 0.3 cup butter softened
- 8 oz philadelphia cream cheese cubed softened
- 0.5 cup creamy peanut butter
- 6.8 oz jell-o vanilla flavor pudding instant divided
- 1 cup milk cold
- 3 cups powdered sugar
- 0.5 cup planters lightly roasted peanuts salted dry chopped
- 4 oz baker's semi-sweet chocolate divided (6 oz.)
- 1 pkg duncan hines classic decadent cake mix yellow (2-layer size)

## Equipment

- bowl
- frying pan
- oven
- whisk
- blender
- toothpicks
- aluminum foil
- microwave

## Directions

- Heat oven to 350F.
- Line 13x9-inch pan with foil, with ends of foil extending over sides; spray with cooking spray. Prepare cake batter as directed on package, adding 1 pkg. dry pudding mix; beat 2 min.
- Pour into prepared pan.
- Bake 25 min. or until toothpick inserted in center comes out clean. Cool completely.
- Meanwhile, prepare filling, frosting and chocolate curls. For filling, beat remaining pudding mix and milk in medium bowl with whisk 2 min. Stir in peanut butter until blended. For frosting, microwave 3 oz. chocolate in large microwaveable bowl on HIGH 1 min. or until melted, stirring after 30 sec.
- Add cream cheese and butter; beat with mixer until blended. Gradually beat in sugar. For chocolate curls, see Tip.
- Use foil handles to lift cake from pan; cut crosswise in half.
- Place 1 cake half, top-side down, on plate; spread with peanut butter filling. Cover with remaining cake half, top-side up.
- Spread top and sides with chocolate frosting. Press nuts halfway up sides of cake; top with chocolate curls.

## Nutrition Facts



■ PROTEIN 5.34% ■ FAT 35.6% ■ CARBS 59.06%

## Properties

Glycemic Index:8.6, Glycemic Load:0.73, Inflammation Score:-4, Nutrition Score:7.8186956592228%

## Nutrients (% of daily need)

Calories: 482kcal (24.1%), Fat: 19.48g (29.96%), Saturated Fat: 8.77g (54.83%), Carbohydrates: 72.7g (24.23%), Net Carbohydrates: 70.76g (25.73%), Sugar: 53.62g (59.58%), Cholesterol: 25.81mg (8.6%), Sodium: 469.71mg (20.42%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 6.5mg (2.17%), Protein: 6.57g (13.14%), Phosphorus: 208.26mg (20.83%), Manganese: 0.41mg (20.55%), Vitamin B3: 2.76mg (13.82%), Calcium: 122.96mg (12.3%), Magnesium: 42.85mg (10.71%), Vitamin B2: 0.17mg (9.92%), Copper: 0.19mg (9.74%), Folate: 38.44µg (9.61%), Vitamin E: 1.37mg (9.14%), Iron: 1.5mg (8.31%), Vitamin B1: 0.12mg (8.14%), Fiber: 1.94g (7.77%), Vitamin A: 327.74IU (6.55%), Selenium: 4.29µg (6.13%), Potassium: 193.65mg (5.53%), Zinc: 0.76mg (5.07%), Vitamin B6: 0.1mg (4.91%), Vitamin B5: 0.46mg (4.58%), Vitamin B12: 0.18µg (2.93%), Vitamin K: 2.2µg (2.1%), Vitamin D: 0.18µg (1.19%)