

## **Ultimate Chocolate Peanut Butter Cake**

### **Cake:**

- 1 box of chocolate cake mix + ingredients on the box
- 1 small box of instant pudding powder

### **Ganache:**

- 1 cup heavy whipping cream
- 1 cup semisweet chocolate chips
- 1/2 cup creamy peanut butter
- 1/2 cup powdered sugar

### **Frosting:**

- 1/2 cup butter, room temp (1 stick)
- 1 cup creamy peanut butter
- 3 cups sifted powdered sugar
- 1/4 cup milk (you can add more if you prefer a creamier frosting)
- About 10-15 peanut butter cups chopped

### **Instructions:**

1. Preheat the oven to 350\* and generously grease 2 -9 inch cake pans. Add the dry cake mix and pudding to a large bowl. Mix until the powders are combined. Then add the ingredients listed on the box to prepare the cake.
2. Add the cake batter to the cake pans and bake according to the package instructions.
3. While the cake is baking, make the ganache. In a medium sized sauce pan mix add the heavy whipping cream and bring just to a boil. Remove it from the heat and stir in the chocolate chips and peanut butter until it's melted and well combined. Add the powdered sugar, mix well, and set aside.
4. In a large bowl (it's better with a stand up mixer) whip together the peanut butter and butter until well combined. Add 1 cup of powdered sugar at a time. When you have added the 3rd cup it will be a little crumbly. Add the milk and it will fluff up and become the consistency of icing. (Add more or less depending on the consistency you prefer.)
5. Once the cakes are complete cooled, you are ready to assemble it! Place one of the cakes on a large plate or serving platter. Add a layer of peanut butter frosting. By now the ganache has cooled, so add a layer of the chocolate ganache on top of the peanut butter icing layer.
6. Gently add the second layer of cake on top. Add the peanut butter icing to the sides and then to the top of the cake.
7. Put the sauce pan with the ganache on the stove top to soften it a little. (Around a minute on low.) You want it to be a little runny when you add it to the top of the cake. Just make sure it's not hot so it doesn't melt the icing on the cake.
8. Pour the ganache around the edges of the cake and let it drip over the edges. Then top with the cut up peanut butter cups.

Serve and enjoy the incredible chocolate peanut butter cake! (And make it again because it's that good!)

