

## **Chocolate Cake with Peanut Butter Buttercream With A Chocolate Ganache**

### **Chocolate Cake**

- 1 box chocolate cake mix (I like Devil's food cake)
- $\frac{1}{4}$  cup of vanilla or chocolate pudding powder\*
- $\frac{1}{2}$  cup sour cream
- water - according to the box instructions but you can change it out to milk
- Oil according to the package instructions
- Eggs - according to the package instructions

### **Instructions:**

1. Preheat oven to 350\*.
2. Heavily grease 2-9 inch cake pans. If using cookie spray you can also sprinkle some flour or use parchment paper.
3. In a bowl add the cake mix and pudding - whisk together until the powders are combined.
4. Add the sour cream, water, oil, and eggs. Mix well until combined.
5. Divide the batter between the 2 cake pans.
6. Bake for 23-27 minutes. Check it towards the end so you dont over cook it. Let cool completely.

### **Peanut Butter Buttercream**

- 2 cups creamy peanut butter
- 10 tablespoons unsalted butter, at room temperature
- 2  $\frac{1}{2}$  cups powdered sugar
- 1 $\frac{1}{2}$  teaspoons vanilla extract
- $\frac{1}{3}$  cup half and half
- Peanut Butter cups roughly chopped for garnish

### **Instructions:**

In a large bowl (I prefer a stand mixer) cream together the peanut butter and butter. Slowly add in the powdered sugar alternating with the vanilla and half and half.

If the icing is too thick add a little more half and half or if it's too runny you can add a little more powdered sugar.

### **Chocolate Ganache**

- 3 ounces semi-sweet chocolate, chopped into smaller pieces.
- $\frac{1}{4}$  cup heavy whipping cream

Wait to do this until the cake has been assembled.

Place the chocolate pieces into a glass bowl. Warm the heavy whipping cream on a stove top over low stirring constantly. Once it is hot you can pour the heavy whipping cream over the chocolate and whip it until it's a smooth chocolate sauce.

### **To assemble to cake:**

Put 1 cake layer on a plate and top with about 1/3 of the icing. Add the second cake layer and cover the top and sides with the rest of the icing.

Pour the warm ganache over the peanut butter icing and let it drip down the sides. Cover the center of the cake with the peanut butter cups.

Serve and enjoy! It will serve about 12-15 pieces.