

From our kitchen to yours



Chocolate Peanut Butter Cake

PREP TIME: 20 min **COOK TIME:** 45 min **TOTAL TIME:** 1 hr 10 min **YIELDS:** 8 servings

Ingredients:

2 cup	semi-sweet chocolate chops	1 tsp	baking soda
1 1/2	granulated sugar	1 tsp	vanilla
3/4 cup	butter, softened	2 1/4 cup	all-purpose flour
1/2 cup	peanut butter	1/2 tsp	salt
2	eggs	1 cup	milk

Directions:

Preheat oven to 325F. Coat a 13"x9" baking pan with cooking spray.

Melt 1½ cups of the chocolate chips. Set aside.

In a large bowl, cream sugar, butter and peanut butter with an electric mixer until light and fluffy. Add eggs one at a time, beating well after each addition.

Add the melted chocolate and vanilla.

Combine flour, baking soda and salt in a medium bowl.

Gradually add the flour mixture into the butter mixture, alternating with the milk.

Mix until smooth. Spread into the prepared pan.

Bake for 35-40 minutes or until a toothpick inserted in the centre comes out clean.

Immediately* sprinkle the remaining ½ cup chocolate chips over the baked cake. Let it stand for 5 minutes and spread evenly.

Cool completely in the pan.

**Topping option: melt the remaining ½ cup chocolate chips and drizzle over top of the cooled cake.*

