



fudgy chocolate cake with peanut butter frosting

We all know that Lisa loves chocolate madly, deeply. That's the primary reason this outrageously chocolaty chocolate cake exists - a rich, dense and fudge wonder that fulfills her daily chocolate yen. Why the peanut butter frosting, you ask? Lisa was appalled to witness me lick a PB-smeared, chocolate-topped knife. Hey, we all have our cravings and one of mine happens to be for this classic combination of sweet and salty. Lisa's creation of this creamy peanut-butter frosted, decadent and moist chocolate cake delivers major stick-to-your-mouth satisfaction - the only thing you'll be licking clean is your plate.

SERVES: 10



julie albert & lisa gnat



ingredients

Chocolate Cake

- 2 cups sugar
- 1 3/4 cups flour
- 1 cup cocoa powder, sifted
- 1 1/2 tsp baking soda
- 1 1/2 tsp baking powder
- 1/2 tsp kosher salt
- 1 tsp (heaping) instant coffee
- 1 cup boiling water
- 1/2 cup vegetable oil
- 2 large eggs
- 1 tsp vanilla extract
- 1 cup milk

Peanut Butter Frosting

- 1 cup smooth peanut butter
- 1 cup butter, softened
- 2 tbsp cream
- 2 tsp vanilla extract
- 4 cups icing sugar

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directions

1. Preheat oven to 350°F. Coat two 9-inch round cake pans with non-stick cooking spray.
2. For the cake, using the whisk attachment of an electric mixer, combine sugar, flour, cocoa powder, baking soda, baking powder and salt on low speed. In a small bowl, combine instant coffee with boiling water. In a large bowl, whisk vegetable oil, eggs, vanilla, milk and coffee mixture. Add to dry ingredients and beat at medium speed for 2 minutes, making sure to scrape down the sides of the bowl during mixing. Divide batter evenly between prepared pans and bake 23-25 minutes. Remove from oven and let cool slightly before removing from pans. Let layers cool completely on a wire rack before frosting.
3. For the frosting, using an electric mixer, cream peanut butter and butter on medium speed until combined. On low speed, add cream, vanilla and icing sugar. Raise speed to medium and beat until icing sugar is incorporated.
4. To assemble, place 1 layer on a serving plate and top with 1 cup frosting, spreading evenly. Top with cake layer and frost sides and top with remaining frosting.

"I'd rather be dead than singing 'Satisfaction' when I'm forty-five."

— MICK JAGGER, MUSICIAN

