Chocolate Cake with Peanut Butter Filling and Chocolate Ganache



Scan Code To Watch Video!



R	ecipe	hv.	Laura	\/ital	۵
г	ecibe	DV.	Laura	viiai	е

Serves 8-10

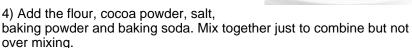
Prep Time: minutes Cook Time: minutes

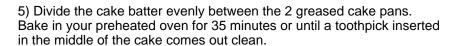
Powdered Sugar

Ingredients

g
For the cake: _2 cups Granulated Sugar _1 cup Buttermilk _2/3 cup Vegetable Oil _1 cup Water _2 Eggs _2 cups Flour _1/2 tsp Salt _1 tsp Baking Soda _½ tsp Baking Powder _¾ cup Unsweetened Cocoa Powder _½ tsp Vanilla Extract _1 tsp Instant Espresso Powder
For the filling:1 (8oz) Package of Philadelphia Cream Cheese, at room temperature1 cup Smooth Peanut Butter½ cup Powdered Sugar½ tsp Vanilla Extract
For the ganache:½ cup Heavy Cream5 oz Semisweet Chocolate Chips
For the topping: Mini Reeses Peanut Butter Cups. cut in half

- 1) Preheat your oven to 350 degrees. Grease 2 9cake pans, line the bottom with parchment paper and set aside.
- 2) Add the instant espresso powder in the water and give it a stir. Set aside.
- 3) In a large bowl, combine the sugar, buttermilk, oil, espresso water, vanilla extract and eggs. Whisk well to combine.





- 6) Allow the cakes to cool for 45 minutes or until completely cooled.
- 7) Make the ganache by heating up the heavy cream in small saucepan just to boiling point. Turn off the heat, add the chocolate chips and let them sit for 5 minutes but do not stir!
- 8) Once the chocolate has melted whisk until smooth. Let cool and thicken for 15 minutes. Meanwhile make your filling.
- 9) For the filling, in a large bowl mix together the cream cheese, peanut butter, powdered sugar and vanilla until well combined.
- 10) Place one cake layer on a serving plate, spread the filling over the top. Add the second cake layer.
- 11) Spoon the ganache over the cake letting it drip over the sides. Top with the reeses peanut butter cups and sprinkle with the powdered sugar and dig in!