

Chocolate Peanut Butter Cake

Rich chocolate cake with creamy peanut butter frosting. This decadent layered dessert combines deep cocoa flavor with smooth peanut butter perfection.

20	30	50	8	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

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Ingredients

- 2 cup unsalted butter
- 1 cup water
- 1 cup cocoa powder
- 2 cup brown sugar
- 2 cup flour
- 2 egg
- 1 cup granulated sugar
- 1 cup peanut butter
- 2 tsp vanilla extract
- 1 tsp baking powder
- 1 tsp baking soda
- 1 tsp salt

Instructions

- 1 Prepare for baking**

Preheat oven to 350°F (175°C). Grease two 9-inch round cake pans with butter and dust with cocoa powder, tapping out excess.
- 2 Make chocolate base**

Heat 1 cup butter in a large saucepan over medium heat until melted, about 2 minutes. Whisk in 1 cup hot water and 1 cup cocoa powder until smooth and no lumps remain, about 2-3 minutes.
- 3** Remove from heat and whisk in 2 cups sugar and 1 teaspoon vanilla extract until sugar dissolves completely. Let cool for 10 minutes until mixture is warm but not hot.
- 4 Combine dry ingredients**

Whisk together 2 cups flour, 2 teaspoons baking powder, 1 teaspoon baking soda, and 1 teaspoon salt in a large bowl until evenly combined.
- 5 Make batter**

Beat 2 eggs into the cooled chocolate mixture one at a time with a whisk until fully incorporated. Gradually fold in the flour mixture using a wooden spoon until just combined - don't overmix.

- 6 **Bake the cakes**
Divide batter evenly between prepared pans. Bake for 25-30 minutes until a toothpick inserted in center comes out with a few moist crumbs attached.
- 7 Cool cakes in pans for 10 minutes, then turn out onto wire racks and cool completely, about 1 hour.
- 8 **Make peanut butter frosting**
Beat 1 cup softened butter and 1 cup peanut butter with an electric mixer on medium speed until light and fluffy, about 3-4 minutes.
- 9 Gradually add 2 cups powdered sugar, beating on low speed until combined, then beat on medium speed for 2 minutes until smooth and spreadable.
- 10 **Assemble the cake**
Place one cake layer on serving plate. Spread half the frosting evenly over the top using an offset spatula. Place second layer on top and frost the top and sides with remaining frosting.
- 11 Refrigerate assembled cake for 30 minutes to set the frosting before slicing and serving.

Tips

Bloom cocoa powder with hot water or melted butter to intensify chocolate flavor and eliminate any bitter notes.

Use room temperature eggs and butter for smooth mixing - cold ingredients can cause the batter to curdle or separate.

Measure flour by spooning it into measuring cups and leveling with a knife to avoid dense, heavy cake layers.

Cool cake layers completely before frosting to prevent melting and sliding - at least 2 hours at room temperature.

Beat peanut butter frosting for a full 5 minutes to achieve maximum fluffiness and smooth texture.

Chill assembled cake for 30 minutes before serving to help frosting set and make clean slicing easier.

Store leftover cake covered at room temperature for up to 3 days, or refrigerate for longer storage.