

Reeses Peanut Butter Cup Cake

For the Cake:

1 box chocolate
cake mix (I used devils food cake)

Ingredients
listed on cake box

Prepare cake mix
according to package directions. Pour batter into two 9 inch
greased and
floured round cake pans. Bake according to package directions.
Let cool for 10
minutes in cake pan, then run a knife around the edges and
transfer to a
cooling rack to cool completely.

While the cake
is cooling, prepare the filling.

FILLING:

1 cup semi sweet
chocolate chips

1 cup heavy
cream

1/2 cup creamy
peanut butter

1/2 cup Reese's
peanut butter cups, roughly chopped

DIRECTIONS :

Heat the cream
until it just begins to boil. Pour it over the chocolate in a

medium bowl.

Whisk together until the chocolate is melted and it is combined. Then Whisk in the peanut butter until it's all incorporated and smooth. Set aside 1/4 of the filling. Cool the other 3/4 completely, then gently stir in the peanut butter cups.

When cake and filling are cooled, spread the filling with the peanut butter cups in it on top of one of the cakes. Place the other cake on top of the filling. Using the reserved filling (without the peanut butter cups) spread a thin layer on the entire outside of the cake. Place in the fridge until the fudge is set and firm to the touch.

Now prepare the frosting.

FROSTING:

1/2 cup creamy
peanut butter

1/2 cup butter,
at room temperature

2 tsp vanilla
extract

2 cups powdered
sugar

Cream together the butter and peanut butter. Add the vanilla, then the sugar

and beat until
fluffy.

Spread the
peanut butter frosting over the whole cake. Decorate with
peanut butter cups