

Texas Chocolate Peanut Butter Cake Recipe

Looking for a delicious **Chocolate Peanut Butter cake** recipe? This rich chocolate cake with peanut butter frosting is the perfect cake recipe for anyone who loves chocolate and peanut butter.

Texas Chocolate Peanut Butter Cake Recipe

One bite of this chocolate peanut butter cake recipe and you will think you have reached dessert heaven. I love cake and this has to be one of my favorite recipes. Is there anything that goes together better than chocolate and peanut butter? I don't think so. With that being said, you have to try this amazing cake recipe in order to believe it.



How to Keep This Chocolate and Peanut Butter Cake Moist

When it comes to making sure this chocolate and peanut butter cake is moist, you want to make sure you store it properly. When storing this chocolate and peanut butter cake, you want to keep it at room temperature. When the cake is stored in the refrigerator it tends to get dried out sooner. You also want to make sure the cake is covered well.

Another important thing when it comes to making sure a cake stays moist is to not overbake it. When a cake is overbaked it will taste dried out as well.



For Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends

Do I Have to Add Sprinkles?

Sprinkles make this cake take on an even prettier appearance, however, it is isn't needed. The decorations are pretty enough and the sprinkles do not add that much by way of taste. If you choose to add sprinkles you can add them to the frosting that you add to decorate the top with. Use a sprinkle that stands out, like the rainbow sprinkles, or use chocolate sprinkles on the peanut butter frosting.

Ingredients for Chocolate Cake

- Unsalted butter
- Whole milk
- Sour cream
- Sugar
- Eggs
- Vanilla extract
- All purpose flour
- Cocoa powder
- Baking soda
- Salt

Ingredients for Peanut Butter Frosting

- Creamy peanut butter
- Unsalted butter
- Vanilla extract
- Salt
- Powdered sugar
- Milk

Ingredients for Chocolate Frosting

- Unsalted butter
- Milk
- Light corn syrup
- Vanilla extract

- Dark chocolate
- Confectioners' sugar

How to make Chocolate Cake

Preheat oven to 350°F. Grease a 13 x 18 jelly roll pan with butter or spray with Baker's Joy.

In a large bowl, whisk together melted butter, milk, sour cream, and sugar.



Whisk in egg and vanilla extract, then whisk in flour, cocoa powder, baking soda, and salt.



Pour batter into prepared jelly roll pan and bake for 20 minutes, or until a toothpick inserted in the center comes out clean.

Let the cake cool for 10 minutes then start on the peanut butter layer.

How to Make Peanut Butter Frosting

Cream peanut butter and regular in a stand mixer then add in vanilla and salt.



Gradually add powdered sugar, one half cup at a time, beating well on medium speed and scrape sides and bottom of bowl as needed.



When all sugar has been mixed in, icing will appear dry. Add milk, one teaspoon at a time, and beat at medium speed until light and fluffy.

Spread one thick and even layer on the top of the cake. Then prepare the chocolate glaze.

How to Make Chocolate Buttercream Frosting Recipe

Combine butter, milk, corn syrup, and vanilla extract in small saucepan and heat over medium heat until butter is melted. Decrease the heat to low, add the chocolate, and whisk until melted.

Remove from heat, add the powdered sugar, and whisk until smooth. Let the chocolate glaze sit for 5 minutes until it has cooled slightly and started to thicken just a little bit.

Then slowly pour on top and push towards the edges. Let chocolate frosting harden – about 30 minutes.

Serve and enjoy!



For Summary the Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends

INGREDIENTS

Cake Layer:

- 1 C (2 sticks) unsalted butter, melted then cooled for 5 minutes
- 1 C whole milk
- 1/2 C sour cream
- 2 C granulated sugar
- 2 large eggs
- 2 TSP vanilla extract
- 1 1/2 C all purpose flour
- 1/2 C cocoa powder
- 1 TSP baking soda

- 1/2 TSP salt

Peanut Butter Layer:

- 3/4 C creamy peanut butter
- 6 TBSP unsalted butter, softened
- 1 TSP vanilla extract
- 1/4 TSP salt
- 1 C powdered sugar
- 2 TBSP regular milk

Chocolate Frosting:

- 3/4 C (1 1/2 sticks) unsalted butter, melted
 - 1/3 C milk
 - 1/3 C light corn syrup
 - 1 TBSP vanilla extract
 - 6 oz dark chocolate, chopped
 - 3 C confectioners' sugar, sifted
-

INSTRUCTIONS

Cake:

1. Preheat oven to 350°F. Grease a 13 x 18 jelly roll pan with butter or spray with Baker's Joy.
2. In a large bowl, whisk together melted butter, milk, sour cream and sugar.
3. Whisk in egg and vanilla extract, then whisk in flour, cocoa powder, baking soda and salt.
4. Pour batter into prepared jelly roll pan and bake for 20 minutes, or until a toothpick inserted in the center comes out clean.
5. Let cake cool for 10 minutes then start on peanut butter layer.

Peanut Butter Layer:

1. Cream peanut butter and regular in a stand mixer then add in vanilla and salt.
2. Gradually add powdered sugar, one half cup at a time, beating well on medium speed and scrape sides and bottom of bowl as needed.
3. When all sugar has been mixed in, icing will appear dry. Add milk, one teaspoon at a time, and beat at medium speed until light and fluffy.
4. Spread one thick and even layer on the top of the cake. Then prepare the chocolate glaze.

Chocolate Frosting:

1. Combine butter, milk, corn syrup, and vanilla extract in small saucepan and heat over medium heat until butter is melted. Decrease the heat to low, add the chocolate, and whisk until melted.
2. Remove from heat, add the powdered sugar, and whisk until smooth. Let chocolate glaze sit for 5 minutes until it has cooled slightly and started to thicken just a little bit.
3. Then slowly pour on top and push towards the edges. Let chocolate frosting harden – about 30 minutes.
4. Serve!