

Foster's Body & Paint

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Peanut Butter Silk Cake

Ingredients:

- 1 box Betty Crocker Super Moist yellow cake mix
- 1 ¼ cups water
- 1/2 cup creamy peanut butter
- 1/3 cup vegetable oil
- 3 eggs
- 1/4 cup butter or margarine
- 1/4 cup packed brown sugar
- 1 cup whipping cream
- 1/2 cup creamy peanut butter
- 1 container (1 lb) chocolate frosting
- 1 cup chopped peanuts, if desired



Preparations:

- 1.) Heat oven to 350 degrees. Generously grease bottoms only of 2 round cake pans with shortening or cooking spray.
- 2.) In large bowl, beat cake mix, water, ½ cup peanut butter, vegetable oil and eggs with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally. Pour into pans.
- 3.) Bake 30 to 35 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes. Run knife around sides of pans to loosen cakes; remove from pans to cooling rack. Cool completely, about 1 hour.
- 4.) In 2-quart saucepan, melt butter over medium heat; stir in brown sugar. Heat to boiling; boil and stir 1 minute. Remove from heat. Refrigerate 10 minutes.
- 5.) In chilled medium bowl, beat whipping cream on high speed until soft peaks form; set aside. In another medium bowl, beat ½ cup peanut butter and the brown sugar mixture on medium speed until smooth and creamy. Add whipped cream to peanut butter mixture; beat on medium speed until mixture is smooth and creamy.
- 6.) Split each cake layer horizontally to make 2 layers. Fill each layer with about 2/3 cup peanut butter mixture to within ½ inch of edge. Frost side and top of cake with frosting. Press peanuts onto frosting on side of cake. Store covered in refrigerator.

Makes 12 to 16 servings

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