

Foster's Body & Paint

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Peanut Butter Swirl Cake

Makes 18 servings

Ingredients:

- 1 package (18 ¼ oz) chocolate cake mix
- 1 ¼ cups water
- 1/2 cup reduced fat sour cream
- 2 egg whites
- 1 package (8 oz) reduced fat cream cheese
- 1 egg, lightly beaten
- 1/2 cup sugar
- 1/2 cup reduced fat creamy peanut butter
- 1/4 cup fat free milk



Preparations:

- 1.) In a large bowl, beat the cake mix, water, sour cream and egg whites on medium speed for 2 minutes. Coat a 13-in x 9-in baking pan with cooking spray and dust with flour. Pour batter into pan.
- 2.) In a small bowl, beat the cream cheese, egg, sugar, peanut butter and milk until smooth. Drop by tablespoonfuls over batter and swirl with a knife. Bake at 350 degrees for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. Refrigerate leftovers.

Pretty swirls of cream cheese and peanut butter dress up a convenient package of cake mix with yummy results in this recipe.

Find this recipe and many more at Fostersbodyandpaint.com