



Peanut Butter & Jelly

Moist yellow cake, with peanut butter and jelly filling, topped with crushed roasted peanuts

I absolutely love and PB&J. Yes... if you are a 7 year old and want to ask... I would marry it. That being said, after making this cake earlier today, this is now my absolute favorite cake. This is a fancy 3 layered cake version of my cupcake recipe, don't want to go all super fancy? No worries, there are notes for making a simpler 2 layer version.

Ingredients:

Cake Batter:

- 1 Pillsbury sugar free yellow cake mix
- 2 eggs, OR 2 egg whites
- 1-1/3 cup club soda, seltzer water or any 0 point carbonated beverage.
- 1 tsp baking powder
- 1 tsp LorAnn Concentrated Peanut Butter extract (*optional*)

Strawberry Jelly Filling:

- 4 cups strawberries, fresh or frozen. I used 2 (10oz) bags of frozen whole strawberries.
- 1/4 cup water
- 1 (0.6oz) box sugar free strawberry flavored gelatin.
(*You can use raspberry gelatin if you can't find strawberry*)
- 1/4 cup 0 point sweetener of choice
(splenda, swerve, monkfruit, truvia, stevia, etc.)
- 1/2 tsp strawberry extract (*in the baking aisle, by the vanilla*)
- 1/4 cup + 2 tsp cornstarch, dissolved in 1/4 cup additional water.
- 1 tsp lemon juice

Peanut Butter & Butterscotch Pudding

- 2 (1oz) boxes Jello sugar free, instant butterscotch pudding
- 1-1/3 cup powdered peanut butter
- 1/8 tsp salt
- 1-3/4 cups cold water

Topping

- 1/3 cup salted roasted peanuts, measured, then crushed.

Serving Info.:

YIELDS: 9" round cake
Servings: 12
Serving Size: 1/12 slice



Range

6-6

- last checked 02/07/22 -
Use your mobile device's 'Camera' App to
look at this code for nutritional info.

Directions:

- 1 Preheat oven to 325.
- 2 Line the bottom of (3) 9 inch round pans with parchment paper. Spray the sides of the pans with cooking spray. Set aside.

*** CAKE DIRECTIONS

- 3 In a large mixing bowl, combine the cake mix, egg, baking powder and carbonated beverage and extract (if using). Mix to combine.
- 4 Use a 1/2 cup measuring scoop, to pour an equal amount of batter into each of the 3 pans. It SHOULD be just over 1-1/2 cups of batter in each pan.
- 5 Bake at 325 for 20-24 minutes, or until a toothpick inserted into the center comes out clean. Cooking times may vary depending on your oven, altitude... or attitude.
- 6 When the toothpick comes out dry, remove the cakes from the oven and allow to cool in the pans. Set aside.

*** STRAWBERRY JELLY FILLING

- 7 Add the strawberries, 1/4 cup water, powdered gelatin, sweetener o' choice and strawberry extract to a medium sized pot. Stir the ingredients, cover and bring to a simmer for 3-4 minutes, until the strawberries are softened.
- 8 Use a blender, or an immersion blender, to puree everything together until smooth.
- 9 Bring it back to a simmer, then add the dissolved cornstarch. Stir until well combined. Simmer the puree, uncovered, for 4-5 minutes, stirring occasionally.
- 10 Pour the puree into a large heat resistant dish or mixing bowl. Cover with plastic wrap, allow it to cool down for a few hours, moving it into the fridge until set.

*** BUTTERSCOTCH & PEANUT BUTTER PUDDING

- 11 In a mixing bowl (I personally like using an empty 32oz Greek yogurt container for this), add the dry pudding, powdered peanut butter, salt and cold water.
- 12 Use an electric hand mixer to mix the ingredients until thick and smooth. Set aside in the fridge.

*** TOPPING DIRECTIONS

- 13 Fill a 1/3 cup measuring scoop with dry roasted peanuts. Pour the peanuts into a ziplock bag, then grab a kitchen mallet, a phone book, or a typical receipt from CVS Pharmacy and beat the ever-loving snot out of those peanuts. Go full-blown whack-a-mole on them.
- 14 Place the crushed bits of peanut destruction into a small bowl, set them aside for later.

*** ASSEMBLY

- 15 Take one of your cake layers and spread a thin layer of peanut butter pudding, about 1/4 inch, across it from edge to edge. Then spread an equal amount of the cooled jelly on top of the peanut butter, from edge to edge.
- 16 Place the 2nd cake layer on top, then repeat the process for the 2nd layer. Cake, peanut butter, then strawberry jelly.
- 17 Now, we switch it up. For the TOP layer.... place the top layer of cake down, but this time, spread the jelly first, THEN top that with peanut butter. Trust me.
- 18 Take your crushed peanuts and sprinkle them all over the top of the cake, from edge to edge, as best as you can. The finer that you crush them, the more coverage you'll get.
- 19 If you want, you can take some of your remaining strawberry jelly, like I did, and use a rubber spatula to smear a thin layer around the outside of the cake. It will help keep the cake from drying out. It IS an optional step though. You can leave the cake "naked" on the sides if you prefer that look.
- 20 Apologize to your guests that are allergic to peanuts.

*** NOTES

- **NUT ALLERGIES:** Umm... if you are allergic to nuts... you shouldn't even be LOOKING at this cake. Sorry.
- **Peanut Butter Extract:** 'LorAnn' extract is available on Amazon. It's very concentrated, so a little goes a long way.
- If you don't want strawberry jelly, feel free to use Jello sugar free raspberry or black cherry gelatin instead. Then, you'd obviously swap out the fruit as well.
- If you'd like to, you could definitely go the simpler route and make a regular 2 layered cake, rather than a 3 layered cake like I did. Simply divide the cake batter into 2 pans instead of 3. The baking time will increase to 30-35 minutes. You will also want to use a much thicker layer of the peanut butter and jelly for the filling, as well as for frosting the top of the cake. Keep the side frosting thin, or it could possibly run down the side of your cake if too heavy.
- If you are allergic to gluten, Swerve makes a sugar free, gluten free cake mix. I haven't personally used it, and I'm not sure what the points are for it, but you can look into it as an option. Worst case, a regular cake mix will only raise the point value for this cake by 2-3 points for 1 slice.

