Reese's PB Cup Cake

This is tied to be my 2nd favorite of all the cakes. I could probably get news that all of the world's Super Powers have launched all of their nukes... but as long as I had this cake and at all glass of cold milk, everything would be just fine for the next 8 minutes. This cake is absolute, peanut butter and chocolate perfection.

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

MY PLAN

Range
7-7

- last checked 02/10/22 -
Use your mobile device's 'Camera' App to look at this code for nutritional info.

Cake:
- For a 2 layer cake (pictured) divide the batter between (2) 9" cake pans. For a fancier 3 layer cake, divide the batter between 3 pans.
- Bake 2 layer cakes at 325 for 25-30 minutes.
- Bake 3 layer cakes at 325 for 22-26 minutes.

Peanut Butter Filling:
- Apply a double thick layer of the peanut butter "cream cheese" filling between the two layers of cake. You'll have leftover filling, unless you want to keep piling it in.

Dark Chocolate Pudding Frosting:
- For this cake version, we are going to add 1 (1.4oz) box of Jell-O sugar free instant chocolate fudge pudding to the recipe. Use an electric mixer to mix together the pudding and 2 Tbsp cocoa powder, with 2/3 cup COLD water, until thick and smooth. Use a rubber spatula to spread a thin layer of frosting onto the sides and top of the cake.

Toppings:
- You will ONLY be using 20 peanut butter cups for the cake. We took away 4 of them to allow for the addition of the chocolate pudding.
- Rough chop all of the peanut butter cups on a cutting board and then sprinkle the chopped bits all over the top of the cake. You won't be able to cover every single nook and cranny, but trust me... it'll be amazing anyways.
- (OPTIONAL) Drizzle 2-3 Tbsp of Hershey's sugar free chocolate syrup over the top of the cake. The cake tastes insane without it, but it makes it look snazzier.