

# Chocolate Chip Peanut Butter Pound Cake with Peanut Butter Glaze

Servings : 12

Amount	Measure	Ingredient - Preparation Method
		cake
3	cups	all-purpose flour
1	teaspoon	baking powder
1/2	teaspoon	salt
1	cup	creamy peanut butter
1/2	cup	butter - room temp
3	cups	sugar
6	large	egg
2	teaspoons	vanilla extract
1/4	cup	chocolate chips
		glaze
1 1/2	cups	sifted powdered sugar
1/4	cup	milk
1/4	cup	creamy peanut butter
1/2	teaspoon	vanilla extract
1/4	cup	mini chocolate chips

Preheat oven to 325. Spray 10-cup tube pan with nonstick spray.

In a medium bowl, whisk together flour, baking powder and salt. In a large bowl, use an electric mixer to cream together peanut butter and butter. Add sugar and beat 5 minutes. Add eggs and vanilla; beat until well combined. Add dry ingredients a little at a time, beating until just incorporated. Stir in chocolate chips. Scrape batter into pan. Tap a few times to remove air pockets.

Bake 1 hour and 20 minutes. Check at 1 hour and place foil on top if browning too much. Let cool 20 minutes, then flip onto rack to cool completely.

In a medium bowl, whisk together powdered sugar, milk, peanut butter and vanilla until smooth. Drizzle glaze over top of cake. Sprinkle chocolate chips on and let set.