

Chocolate Peanut Butter Cake with Cream Cheese and Butterfinger Frosting

Servings : 12

Amount	Measure	Ingredient - Preparation Method
		filling
2 1/4	cups	heavy whipping cream
1/2	cup	golden brown sugar - packed
12	ounces	semisweet chocolate - finely chopped
1/2	cup	natural chunky peanut butter
		cake
2 1/2	cups	all-purpose flour
1	teaspoon	baking powder
1	teaspoon	baking soda
1/2	teaspoon	salt
10	tablespoons	unsalted butter - room temp
1/2	cup	natural chunky peanut butter
1	pound	golden brown sugar
4	large	eggs
1	teaspoon	vanilla extract
1	cup	buttermilk
		frosting
12	ounces	cream cheese - room temp
2	cups	powdered sugar
6	tablespoons	unsalted butter - room temp
1	teaspoon	vanilla extract
3/4	cup	heavy whipping cream - chilled
		butterfingers candy bar - coarsely chopped
		glazed peanuts

Bring cream and sugar to simmer in saucepan, whisking to dissolve sugar. Remove from heat. Add chocolate; let stand 1 minute. Whisk until smooth. Whisk in peanut butter. Chill uncovered overnight.

Preheat oven to 350. Butter three 9 inch diameter cake pans with 1.5 inch high sides. Line bottoms with parchment paper. Sift first 4 ingredients into medium bowl. Using electric mixer, beat butter and peanut butter in large bowl until blended. Beat in sugar. Beat in eggs, 1 at a time, then vanilla. At low speed, beat in flour mixture in 4 additions alternately with buttermilk in 3 additions.

Divide batter among pans and spread evenly. Bake cakes about 25 minutes. Cool 5 minutes. Turn out onto racks, peel off parchment. Cool completely.

Using electric mixer, beat cream cheese, 1.25 cups powdered sugar, butter, and vanilla in large bowl to blend. Whisk whipping cream and 3/4 cup powdered sugar in bowl until mixture holds medium-firm peaks. Fold into cream cheese mixture in 3 additions; chill until firm but spreadable, about 1 hour.

Place 1 cake layer, bottom side up, on 9 inch tart pan bottom. Spread with half of filling. Place another layer, bottom side up, on work surface. Spread with remaining filling; place atop first layer. Top with remaining layer, bottom side up.

Spread frosting over top and sides of cake. Cover with cake dome and chill. Press candy and peanuts into top of cake.