

Fudge Glazed Creamy Peanut Butter Cake

Amount	Measure	Ingredient - Preparation Method
		cake
1	cup	granulated sugar
1	cup	all-purpose flour
1	tablespoon	cornstarch
1/3	cup	black cocoa or dutch-process cocoa
1	teaspoon	baking powder
1	teaspoon	espresso coffee
1/4	teaspoon	baking soda
1/2	teaspoon	salt
2	large	eggs
1/3	cup	vegetable oil
1	teaspoon	vanilla extract
1/2	cup	water
2	tablespoons	water
		Filling
3/4	cup	creamy peanut butter
2	cups	confectioner's sugar
1	teaspoon	vanilla extract
1/3	cup	cream
		Icing
1	cup	semisweet or bittersweet chocolate - chopped
6	tablespoons	heavy cream
1/2	cup	salted peanuts - chopped

Preheat oven to 350. Lightly grease and flour an 8" round cake pan.

Cake: Whisk together the dry ingredients. Add the eggs, oil and vanilla, beating until smooth. Gradually add the water, beating until smooth. Pour the batter into prepared pan.

Bake for 35 to 38 minutes until tester is clean. Cool in the pan for 15 minutes, then turn out on a rack to cool completely.

Filling: Beat together the peanut butter, sugar, and vanilla until crumbly, then add the cream, beating till smooth. Add additional cream, if necessary, to make a spreadable filling.

Icing: Combine the chocolate and cream in a microwave safe bowl, and heat until the cream is hot, and the chocolate is soft. Stir to melt the chocolate completely. Allow the icing to rest for about 30-45 minutes, until spreadable.

Slice the cake in half horizontally, to make 2 layers. Place one piece, cut side up, on a serving plate. Spread with the filling. Top with the second piece, cut side down. Spread the top and sides of the cake with the icing. Garnish with chopped peanuts, if desired.