

Peanut Butter Boston Cream Cake

Servings : 12

Amount	Measure	Ingredient - Preparation Method
3/4	cup	heavy whipping cream
1/2	cup	powdered sugar
1 1/2	teaspoons	vanilla extract
1/4	cup	creamy peanut butter
2		eggs
1	roll	refrigerated peanut butter cookie dough
1/4	cup	all-purpose flour
1 1/2	teaspoons	baking powder
1/2	teaspoon	baking soda
1	cup	sour cream
3/4	cup	chocolate chips
2	tablespoons	lightly salted peanuts

To make filling, in medium bowl, beat 1/2 cup whipping cream and powdered sugar with electric mixer on medium speed until stiff peaks form. Add 1/2 tspn of the vanilla and peanut butter; beat on low speed just until blended, being careful not to overmix. Refrigerate.

Heat oven to 350. Spray 2 8 or 9 in round cake pans. In large bowl, beat eggs with electric mixer on high speed, about 5 minutes or until thick and lemon colored. Break up cookie dough into eggs; beat on low speed until creamy. Add remaining 1 tspn vanilla; beat on low speed until blended.

In small bowl, stir together flour, baking powder and baking soda. Add flour mixture gradually to egg mixture, beating with electric mixer on medium speed until blended. Add sour cream; beat on low speed until mixed. Divide batter evenly between pans.

Bake 18 to 28 minutes until toothpick comes out clean. Cool in pans 10 minutes. Invert onto racks, cool completely, at least 30 minutes.

In small microwavable bowl, microwave remaining 1/4 cup cream and chocolate chips on high 30 to 60 seconds, stirring every 30 seconds until smooth. Set aside.

Place 1 cake layer, bottom side up, on serving plate. Spread peanut butter filling on top to within 1/2 inch of edge. Top with other cake layer, rounder side up. Spread ganache over cake, covering top and letting it run down sides. Sprinkle peanuts around top edge of cake. Refrigerate 1 hour.