

Triple Chocolate Peanut Butter Pudding Cake

Servings : 8

Amount	Measure	Ingredient - Preparation Method
		nonstick cooking spray
1	cup	all-purpose flour
1/3	cup	sugar
2	tablespoons	unsweetened cocoa
1 1/2	teaspoons	baking powder
1/2	cup	chocolate milk
2	teaspoons	vegetable oil
2	teaspoons	vanilla
1/2	cup	peanut butter flavored pieces
1/2	cup	semisweet chocolate pieces
1/2	cup	chopped peanuts
3/4	cup	sugar
2	tablespoons	unsweetened cocoa
1 1/2	cups	boiling water

Lightly coat inside of slow cooker with spray.

In a medium bowl, stir together flour, 1/3 cup sugar, 2 tablespoons cocoa, and baking powder. Add chocolate milk, oil and vanilla; stir until just moistened. Stir in peanut butter pieces, chocolate pieces and peanuts. Spear batter evenly in cooker.

Cover and cook on high heat for 2 to 2 1/2 hours until tester comes out clean.

Remove liner from cooker. Let stand, uncovered, for 30 to 40 minutes to cool. Spoon cake into dish, top with ice cream and chocolate bar pieces.