

This Cake "Explodes" with Peanut Butter and Chocolate in Every Bite

This cake stands out for several reasons:



OVEN
350°F

TIME
20 min

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INGREDIENTS

- 1 1/2 cups all-purpose flour
- 1 cup granulated sugar
- 1/2 cup unsweetened cocoa powder
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1/2 cup creamy peanut butter
- 1/2 cup vegetable oil
- 2 large eggs
- 1 tsp vanilla extract
- 1 cup buttermilk
- 1 cup chocolate chips

DIRECTIONS

1. Preheat your oven to 350°F (175°C) and grease a 9x13 inch baking pan.
2. In a large bowl, whisk together the flour, sugar, cocoa powder, baking powder, baking soda, and salt.
3. In another bowl, mix the peanut butter, vegetable oil, eggs, and vanilla until smooth.
4. Gradually add the wet ingredients to the dry ingredients, alternating with the buttermilk, and mix until just combined.
5. Fold in the chocolate chips, ensuring they are evenly distributed throughout the batter.
6. Pour the batter into the prepared baking pan and smooth the top.
7. Bake for 30 minutes or until a toothpick inserted in the center comes out clean.
8. Let the cake cool in the pan for 10 minutes before transferring it to a wire rack to cool completely.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/this-cake-explodes-with-peanut-butter-and-chocolate-in-every-bite/>