

Chocolate Peanut Butter Ooey Goopy Butter Cake: Irresistibly Decadent

There's rich. Then there's



OVEN
350°F

TIME
45 min

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INGREDIENTS

For the crust:

- 1 box chocolate cake mix
- $\frac{1}{2}$ cup (1 stick) butter, melted
- 1 egg

For the filling:

- 1 (8 oz) package cream cheese, softened
- 1 cup creamy peanut butter
- 2 eggs

1 tsp vanilla extract

1 (16 oz) box powdered sugar

Optional Add-Ins & Toppings:

Mini chocolate chips sprinkled on top before baking

Chopped peanuts for crunch

Dust with extra powdered sugar once cooled

Serve with vanilla ice cream or a drizzle of warm fudge

Instructions:

Preheat OvenPreheat to 350°F (175°C) and grease a 9x13-inch baking dish.

Make the CrustIn a bowl, mix together the chocolate cake mix, melted butter, and 1 egg. It will be thick like cookie dough. Press evenly into the bottom of the prepared pan.

Make the FillingIn another bowl, beat softened cream cheese and peanut butter until smooth. Add eggs and vanilla. Gradually mix in powdered sugar, then slowly add melted butter until the mixture is

creamy.

Assemble & Bake Pour the peanut butter filling over the crust and spread evenly. Bake for 40-45 minutes.

The edges should be set, but the center should still look slightly gooey-it firms up as it cools!

Cool & Serve Let cool completely before slicing.

Serve plain or with your favorite scoop of ice cream.

Tips for Success:

Don't overbake! The gooey center is the magic.

Use room-temp ingredients for the smoothest filling.

Line the pan with parchment for easier removal.

Chill before slicing for clean, sharp edges-or serve warm for full gooey glory.

Serving Suggestions & Pairings:

A glass of cold milk or scoop of vanilla ice cream

Refresh with This Blueberry Lemonade for a tangy contrast

Make it a dessert trio with This Brownie Batter Dip or This Edible Cookie Dough

Add a crunch factor by serving with These Chocolate Chip Cookie Bites

Or go full peanut butter mode with The Best Peanut Butter Brownies I've Ever Made

Storage & Make-Ahead Tips:

Fridge: Store in an airtight container for up to 5 days. Best served room temp or slightly warmed.

Freezer: Freeze in slices, wrapped well, for up to 2 months. Thaw overnight and enjoy!

DIRECTIONS

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2. **Make the :** Crust In a bowl, mix together the chocolate cake mix, melted butter, and 1 egg. It will be thick like cookie dough. Press evenly into the bottom of the prepared pan.
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6. **Tips for Success:** Don't overbake! The gooey center is the magic.
7. Use room-temp ingredients for the smoothest filling.
8. Line the pan with parchment for easier removal.
9. Chill before slicing for clean, sharp edges-or serve warm for full gooey glory.
10. **Serving Suggestions & Pairings:** This cake is bold and rich-so pair it with something cool or light:
11. A glass of cold milk or scoop of vanilla ice cream
12. Refresh with : This Blueberry Lemonade for a tangy contrast
13. Make it a dessert trio with : This Brownie Batter Dip or This Edible Cookie Dough
14. Add a crunch factor by serving with : These Chocolate

Chip Cookie Bites

15. Or go full peanut butter mode with : The Best Peanut Butter Brownies I've Ever Made
16. Storage & Make-Ahead Tips: Fridge: Store in an airtight container for up to 5 days. Best served room temp or slightly warmed.
17. Freezer: Freeze in slices, wrapped well, for up to 2 months. Thaw overnight and enjoy!
18. Make-ahead: Ahead: Bake the day before an event-the flavor gets even better overnight.
19. More Recipes You'll Love: The Best Peanut Butter Brownies I've Ever Made (And I've Made a Lot)
20. This : Brownie Batter Dip Is My Favorite No-Bake Dessert for Instant Chocolate Cravings
21. These : Chocolate Chip Cookie Bites Are My Favorite Little Treat to Bake Anytime
22. This : Edible Cookie Dough Is My Favorite No-Bake Treat for Late-Night Cravings
23. This : Blueberry Lemonade Is My Favorite Refreshing Drink for Sunny Days
24. Final Thoughts: This Chocolate Peanut Butter Ooey Goey Butter Cake is more than just dessert-it's a full-on flavor experience. Rich, melty, and completely over-the-top in the best way, it's a must-bake for anyone who loves indulgence done right.
25. Tried it? Snap a photo and tag @ChefManiac so we can see your glorious gooey slices!

TIPS FOR SUCCESS

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

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