

## Reese's Peanut Butter Earthquake Cake - A Chocolate Lover's Dream

Reese's Peanut Butter Earthquake Cake - Don't Lose This!!!



**OVEN**  
**350°F**

**TIME**  
**55 min**

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### INGREDIENTS

For the Cake:

1 box chocolate cake mix (plus ingredients listed on the box)

$\frac{1}{2}$  cup butter, melted

8 oz cream cheese, softened

$\frac{1}{2}$  cup peanut butter

$\frac{1}{2}$  tsp vanilla extract

4 cups powdered sugar

Toppings:

$\frac{1}{2}$  cup semi-sweet chocolate chips

1 cup mini Reese's Peanut Butter Cups, halved

### DIRECTIONS

- Step 1: Preheat & Prep:** Preheat your oven to 350°F (175°C). Grease a 9x13-inch glass baking dish and set aside.
- Step 2: Prepare the Cake Batter:** Mix the chocolate cake batter according to package directions. Pour it evenly into the prepared baking dish.
- Step 3: Make the Peanut Butter Swirl:** In a large bowl, beat the softened cream cheese and melted butter until smooth. Add the peanut butter and vanilla extract, and beat until creamy. Mix in the powdered sugar, 1 cup at a time, until fluffy.
- Step 4: Swirl & Top:** Spoon dollops of the peanut butter mixture over the cake batter. Do not mix it in - let it sit right on top. It'll naturally swirl as it bakes. Sprinkle the top with chocolate chips and halved Reese's cups.
- Step 5: Bake:** Bake for 45-55 minutes, or until the center is just set and a tester comes out with moist crumbs. Let cool slightly before serving.

### SWAPS & NOTES

& Swaps Peanut butter : Use creamy for a smooth swirl, or crunchy for a little texture.

Chocolate cake mix : Devil's Food, chocolate fudge, or even triple chocolate all work great.

Mix-ins : Feel free to add chopped pretzels or peanut butter chips for an extra layer of fun.

### TIPS FOR SUCCESS

Don't overmix the layers -let the magic happen in the oven.

Use room temp cream cheese to make the swirl extra smooth.

Pull it at 45 minutes and serve warm with a spoon.

Add ice cream and make it a full-blown sundae!

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

Original recipe: <https://chefmaniac.com/reeses-peanut-butter-earthquake-cake-a-chocolate-lovers-dream/>