

Moist Peanut Butter Cake: A Rich, Tender, and Irresistible Delight

To bake this delightful Moist Peanut Butter Cake, gather the following:



TIME

5-10 min

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INGREDIENTS

2 1/4 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup (2 sticks) unsalted butter, softened
1 cup creamy peanut butter (do not use natural, runny peanut butter)
1 3/4 cups granulated sugar
3 large eggs, at room temperature
1 teaspoon vanilla extract
1 cup buttermilk, at room temperature
Chocolate buttercream, peanut butter buttercream, or a simple chocolate ganache

DIRECTIONS

- 1.** Baking this : Moist Peanut Butter Cake is a straightforward process that yields impressive results.
- 2.** Preheat : Oven & Prep Pan: Preheat your oven to 350°F (175°C). Lightly grease and flour a 9x13-inch baking pan.
- 3.** Combine : Dry Ingredients: In a medium bowl, whisk together the all-purpose flour, baking powder, baking soda, and salt. Set aside.
- 4.** Cream : Wet Ingredients: In a large mixing bowl, using an electric mixer, beat the softened butter, creamy peanut butter, and granulated sugar together on medium-high speed until light, fluffy, and well combined, about 3-5 minutes. Scrape down the sides of the bowl as needed.
- 5.** Add : Eggs & Vanilla: Add the eggs one at a time, beating well after each addition until fully incorporated. Beat in the vanilla extract.
- 6.** Alternate : Dry and Wet: With the mixer on low speed, gradually add about one-third of the dry ingredients to the butter mixture, mixing until just combined. Pour in half of the buttermilk and mix until just incorporated.
- 7.** Add another one-third of the dry ingredients and mix.
- 8.** Pour in the remaining buttermilk and mix.
- 9.** Finally, add the last one-third of the dry ingredients and mix until the batter is smooth and just combined. Be careful not to overmix the batter.
- 10.** Pour into : Pan & Bake: Pour the cake batter evenly into the prepared 9x13-inch baking pan. Spread gently with a spatula to level the top.

11. **Bake:** Bake for 30-35 minutes, or until a wooden skewer or toothpick inserted into the center of the cake comes out clean or with a few moist crumbs attached. The top should be golden brown and spring back when lightly touched. Do NOT overbake.
12. **Cool:** Remove the cake from the oven and place it on a wire rack to cool completely in the pan. This allows the cake to set fully and retain its moisture.
13. **Frost & : Serve:** Once completely cool, frost with your favorite chocolate buttercream, peanut butter buttercream, or a simple chocolate ganache. Slice and serve!

SWAPS & NOTES

Peanut Butter: For the best results and a consistently moist cake, use a "no-stir" creamy peanut butter (like Jif or Skippy).

Natural peanut butter that separates oil will affect the cake's texture and could make it greasy or crumbly.

Butter: Ensure your butter is fully softened to room temperature. This is crucial for properly creaming with the sugars and peanut butter, which incorporates air and creates a tender crumb.

TIPS FOR SUCCESS

Room Temperature Ingredients: This is the golden rule for moist cakes.

Cold ingredients don't emulsify properly with fats, leading to a denser, less tender crumb.

Don't Overmix: Overmixing develops the gluten in the flour, making the cake tough and dry.

Mix just until ingredients are combined and no dry streaks remain.

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

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