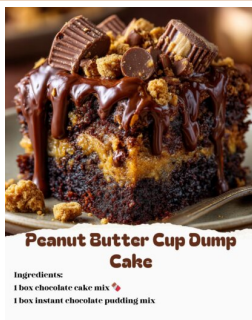


Peanut Butter Cup Dump Cake: The Ultimate Gooney Chocolate Dessert

Instant Chocolate Pudding Mix



TIME
3-5 min

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INGREDIENTS

Swaps and Notes:

Cake Mix Swap: For an even more intense chocolate flavor, swap the standard chocolate cake mix for a Devil's Food Cake mix. You can also try a yellow or butter cake mix if you want the peanut butter to be the main star.

Dairy-Free Option: Use non-dairy milk (like almond or oat milk) and an equal amount of melted coconut oil in place of the vegetable oil. Ensure your cake mix and pudding mix are dairy-free as well.

For Extra Goeyness: If you really want that melt-in-your-mouth center, decrease the baking time by 3-5 minutes. The center will look slightly underbaked when you pull it out, but it will set as it cools.

Peanut Butter Chips: If you can't find chips, you can use an extra 1/4 cup of chopped peanut butter cups mixed into the batter.

Step-by-Step Instructions:

Prep: Preheat your oven to 175°C (350°F).

Lightly grease a 9x13 inch baking dish. This prevents the rich, gooey cake from sticking to the pan.

Mix the Batter: In a large bowl, whisk together the chocolate cake mix, instant chocolate pudding mix, large eggs, vegetable oil, and milk until the batter is smooth and well combined. A whisk works better than an electric mixer here to prevent overmixing.

Layer the Cake: Pour about half of the prepared batter into your greased baking dish. Spread it out gently with a spatula.

Add the Filling: Sprinkle 1/2 cup of the chopped peanut butter cups evenly over the batter in the dish.

Finish the Layering: Pour the remaining batter over the top layer of peanut butter cups. It's okay if the top layer isn't perfectly smooth.

The Final Topping: Sprinkle the remaining 1/2 cup of chopped peanut butter cups and the optional peanut butter chips over the very top of the batter.

Bake: Bake for 35-40 minutes. The cake is done when the edges are set and a toothpick inserted near the center comes out with moist, gooey crumbs (not raw batter). You want it to be dense and moist, not dry.

Serve: Let the cake cool on a wire rack for about 10-15 minutes before serving. This allows the center to set up slightly, but it will still be wonderfully warm and gooey. Serve with a dollop of whipped cream or a generous scoop of vanilla ice cream.

Tips for Success:

Don't Overbake! This is the golden rule for this recipe. The key to a great dump cake is that dense, moist, and slightly gooey interior. Start checking at 35 minutes, and remember that an extra minute or two can turn it from perfectly gooey to just "cake."

Room Temperature Ingredients: While not strictly necessary for this recipe, using room temperature eggs and milk will help them incorporate into the batter more smoothly, resulting in a slightly better texture.

Use Quality Peanut Butter Cups: Since the peanut butter cups are the star, use your favorite brand. Using mini cups is a great idea as they distribute more evenly throughout the cake layers.

The Pudding is Essential: Don't skip the instant pudding mix! It's what gives this cake its signature incredible moisture and density.

Serving Suggestions and Pairings:

Beverage Pairings: A tall glass of cold milk is the classic pairing. For the adults, a glass of dark roast coffee or a rich, creamy liqueur like Bailey's (for 21+ only, please) cuts through the sweetness nicely.

Topping Ideas: Beyond the whipped cream or vanilla ice cream, consider a drizzle of hot fudge sauce or a sprinkle of flaky sea salt to enhance the peanut butter's flavor.

Appetizer Counterpoint: If you're serving this after a meal, a lighter appetizer beforehand would

be perfect, like these simple Easy Cheesy Chicken Sliders with Marinara Garlic Butter.

Nutritional Information (Per Serving):

Calories: Approximately 450-500 kcal

Fat: 20-25g

Carbohydrates: 60-70g

Protein: 7-9g

Storage and Leftover Tips:

Storage: Store any leftovers tightly covered with plastic wrap or in an airtight container in the refrigerator for up to 4 days.

Reheating: To enjoy that warm, gooey center again, reheat individual slices in the microwave for 15-30 seconds, or cover the pan loosely with foil and warm it in a 175°C (350°F) oven for 10-15 minutes.

Freezing: You can freeze slices of the baked cake for up to 3 months. Wrap them tightly in plastic wrap and then foil. Thaw them in the refrigerator overnight before reheating.

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DIRECTIONS

1. **Prep:** Preheat your oven to 175°C (350°F). Lightly grease a 9x13 inch baking dish. This prevents the rich, gooey cake from sticking to the pan.
2. **Mix the : Batter:** In a large bowl, whisk together the chocolate cake mix, instant chocolate pudding mix, large eggs, vegetable oil, and milk until the batter is smooth and well combined. A whisk works better than an electric mixer here to prevent overmixing.
3. **Layer the : Cake:** Pour about half of the prepared batter into your greased baking dish. Spread it out gently with a spatula.
4. **Add the : Filling:** Sprinkle 1/2 cup of the chopped peanut butter cups evenly over the batter in the dish.
5. **Finish the : Layering:** Pour the remaining batter over the top layer of peanut butter cups. It's okay if the top layer isn't perfectly smooth.
6. **The : Final Topping:** Sprinkle the remaining 1/2 cup of chopped peanut butter cups and the optional peanut butter chips over the very top of the batter.
7. **Bake:** Bake for 35-40 minutes. The cake is done when the edges are set and a toothpick inserted near the center comes out with moist, gooey crumbs (not raw batter). You want it to be dense and moist, not dry.
8. **Serve:** Let the cake cool on a wire rack for about 10-15 minutes before serving. This allows the center to set up slightly, but it will still be wonderfully warm and gooey. Serve with a dollop of whipped cream or a generous scoop of vanilla ice cream.
9. **Tips for Success:** Don't Overbake! This is the golden rule for this recipe. The key to a great dump cake is that dense, moist, and slightly gooey interior. Start

checking at 35 minutes, and remember that an extra minute or two can turn it from perfectly gooey to just "cake."

10. Room : Temperature Ingredients: While not strictly necessary for this recipe, using room temperature eggs and milk will help them incorporate into the batter more smoothly, resulting in a slightly better texture.
11. Use : Quality Peanut Butter Cups: Since the peanut butter cups are the star, use your favorite brand. Using mini cups is a great idea as they distribute more evenly throughout the cake layers.
12. The : Pudding is Essential: Don't skip the instant pudding mix! It's what gives this cake its signature incredible moisture and density.
13. Serving Suggestions and Pairings: This rich dessert pairs beautifully with a few simple additions.
14. Beverage : Pairings: A tall glass of cold milk is the classic pairing. For the adults, a glass of dark roast coffee or a rich, creamy liqueur like Bailey's (for 21+ only, please) cuts through the sweetness nicely.
15. Topping : Ideas: Beyond the whipped cream or vanilla ice cream, consider a drizzle of hot fudge sauce or a sprinkle of flaky sea salt to enhance the peanut butter's flavor.
16. Appetizer : Counterpoint: If you're serving this after a meal, a lighter appetizer beforehand would be perfect, like these simple Easy Cheesy Chicken Sliders with Marinara Garlic Butter.
17. Nutritional Information (Per Serving): Disclaimer: This is an estimated value based on standard product packaging and is intended for informational purposes only. Values will vary based on specific brands and ingredients used.
18. A single serving (assuming 12 servings from a 9x13 pan):
19. Calories: Approximately 450-500 kcal
20. Fat: 20-25g
21. Carbohydrates: 60-70g
22. Protein: 7-9g
23. Storage and Leftover Tips: This cake keeps wonderfully, and some argue it's even better the next day!
24. Storage: Store any leftovers tightly covered with plastic wrap or in an airtight container in the refrigerator for up to 4 days.
25. Reheating: To enjoy that warm, gooey center again, reheat individual slices in the microwave for 15-30 seconds, or cover the pan loosely with foil and warm it in a 175°C (350°F) oven for 10-15 minutes.

SWAPS & NOTES

Chocolate Cake Mix 1 box (standard size) Use any brand you prefer.

Instant Chocolate Pudding Mix 1 box (small, about 3.9 oz) Make sure it's instant, not cook and serve.

Large Eggs 3 Room temperature is best, but cold works too.

Vegetable Oil 1/2 cup Can substitute with an equal amount of melted butter.

TIPS FOR SUCCESS

This is the golden rule for this recipe.

The key to a great dump cake is that dense, moist, and slightly gooey interior.

Use Quality Peanut Butter Cups: Since the peanut butter cups are the star, use your favorite brand.

Using mini cups is a great idea as they distribute more evenly throughout the cake layers.

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