

A Showstopping Choco-Peanut Butter Cake with Silky Chocolate Ganache

The Ultimate Decadent Choco-Peanut Butter Bliss Cheesecake Cake



OVEN
350°F

TIME
30-35 min

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INGREDIENTS

For the Chocolate Cake:

- 1 3/4 cups pastry flour: This ensures a tender, delicate crumb.
- 1 1/2 cups superfine sugar: Dissolves quickly for a smooth batter.
- 3/4 cup dark cocoa powder: For that deep, midnight-dark chocolate flavor.
- 1 1/2 teaspoons organic baking powder & 1 1/2 teaspoons baking soda: Our leavening agents.
- 1 teaspoon fine sea salt: To balance the sweetness.
- 2 large free-range eggs: At room temperature for better emulsification.
- 1 cup buttermilk: Adds tang and incredible moisture.
- 1/2 cup avocado oil: My favorite neutral oil for a soft cake that stays moist even in the fridge.
- 2 teaspoons pure vanilla extract: A high-quality extract makes all the difference.
- 1 cup hot brewed coffee: The secret ingredient to "bloom" the cocoa.

For the Peanut Butter Cheesecake Layer:

- 16 oz cream cheese: Full-fat and at room temperature.
- 1 cup natural creamy peanut butter: Look for one that is smooth and well-stirred.
- 1 cup organic cane sugar: Provides a nice structural sweetness.

1 teaspoon vanilla bean paste: For those beautiful little vanilla flecks.

2 large pasture-raised eggs: To bind the cheesecake.

For the Chocolate Ganache & Frosting:

1 cup bittersweet chocolate chips: High cocoa percentage is best here.

1 1/2 cups heavy cream: Divided between the ganache and the frosting.

1/2 cup unsalted European butter: Higher fat content equals better flavor.

1 cup natural creamy peanut butter: For the frosting base.

2 cups confectioners' sugar: Sifted to avoid lumps.

Swaps and Notes:

Flour: If you don't have pastry flour, you can use all-purpose flour, though the cake will be slightly denser.

Sugar: Granulated white sugar can replace organic cane sugar in the cheesecake layer.

Peanut Butter: I highly recommend a "no-stir" creamy variety for the frosting to ensure it stays stable and fluffy.

Coffee: If you are sensitive to caffeine, decaf coffee works perfectly. The heat is what matters!

Step-by-Step Directions:

Prep the Foundation: Preheat your oven to 350°F (175°C). Grease three 9-inch round cake pans and line them with parchment. This is crucial-don't skip the parchment!

Mix the Dry: Whisk together the pastry flour, superfine sugar, cocoa, baking powder, baking soda, and sea salt in a large bowl.

Combine the Wet: Add the eggs, buttermilk, avocado oil, and vanilla. Mix until combined, then slowly stream in the hot coffee. The batter will be thin-don't panic!

Bake the Cakes: Divide the batter and bake for 30-35 minutes. Let them cool completely on wire racks.

The Cheesecake Layer: Beat the cream cheese and peanut butter until smooth. Add sugar, vanilla bean paste, and eggs. Bake in a 9-inch springform pan for 45-50 minutes until the center is set. Cool completely (ideally chill for 2 hours).

Whip the Frosting: Cream the butter and peanut butter. Gradually add confectioners' sugar and heavy cream until light and airy.

DIRECTIONS

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6. Whip the : Frosting: Cream the butter and peanut butter. Gradually add confectioners' sugar and heavy cream until light and airy.
7. The : Ganache Drip: Melt chocolate chips with hot heavy cream. Stir until glossy.
8. Assembly: Layer chocolate cake, a thin layer of frosting, the cheesecake disk, more frosting, and the final chocolate cake.
9. The : Finishing Touch: Pour the ganache over the top, letting it drip artistically down the sides. Garnish with mini peanut butter cups.
10. Tips for Success: Room Temperature Ingredients: Make sure your cream cheese and eggs are at room

temperature. This prevents a lumpy cheesecake and ensures the cake batter doesn't "break."

11. Don't : Overmix: When adding the coffee to the cake batter, stir just until smooth to keep the cake light.
12. Chill : Your Layers: It is much easier to assemble this cake if the cheesecake layer is cold and firm.
13. Serving Suggestions and Pairings: This cake is incredibly rich, so a cold glass of milk is the classic choice. For a sophisticated pairing, serve it alongside a this chocolate chip banana bread as part of a brunch spread, or follow it up with a light espresso. If you want more bite-sized treats for the table, these chocolate chip cookie dough brownie bombs are a fantastic companion.
14. Nutritional Information (Per Serving): Calories: 740 kcal
15. Fat: 48g
16. Carbohydrates: 65g
17. Protein: 12g
18. Sugar: 42g
19. Storage and Leftover Tips: Store any leftovers in an airtight container in the refrigerator for up to 5 days. Because of the cheesecake layer, this cake must remain chilled. You can also freeze individual slices wrapped in plastic wrap and foil for up to 3 months.
20. More Recipes You Will Love: If this cake has you craving more sweets, check out these favorites:
21. This : Edible Cookie Dough for Late Night Cravings
22. Easy : Cake Mix Cookies for a Quick Shortcut
23. Final Thoughts: This Choco-Peanut Butter Bliss Cheesecake Cake is truly the "crown jewel" of dessert recipes. It takes a bit of patience, but the result is a professional-quality cake that tastes like it came from a high-end bakery.
24. Did you try this at home? I'd love to hear how it turned out! Tag us on social media or leave a comment below with your results. Be sure to follow ChefManiac for more decadent recipes from my kitchen to yours!

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