

Peanut Butter Cup Dump Cake: The Easy Chocolate Peanut Butter Dessert Everyone Loves

1 box (15.25 ounces) chocolate cake mix



Peanut Butter Cup Dump Cake

You will need:

- 1 box (15.25 oz) chocolate cake mix
- 1 cup milk
- 1/2 cup creamy peanut butter, melted

OVEN
350°F

TIME
30 to 35 min

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INGREDIENTS

- 1 box (15.25 ounces) chocolate cake mix
- 1 cup milk, or as directed on the cake mix box
- 1/2 cup creamy peanut butter, melted
- 1/2 cup butter, melted
- 1 bag (12 ounces) mini Reese's Peanut Butter Cups, halved
- 1/2 cup semi-sweet chocolate chips, optional

DIRECTIONS

1. Preheat your oven to 350°F (175°C) and lightly grease a 9x13-inch baking dish.
2. In a large mixing bowl, prepare the chocolate cake mix according to the package directions, using milk in place of water for a richer result.
3. Pour the prepared cake batter into the greased baking dish.
4. Drizzle the melted peanut butter evenly over the cake batter.
5. Sprinkle the halved mini : Reese's Peanut Butter Cups over the top.
6. Add the semi-sweet chocolate chips if using.
7. Drizzle the melted butter over the entire dish.
8. Bake for 30 to 35 minutes, until the edges are set and the center is gooey and slightly bubbly.
9. Let the cake cool for about 10 minutes before serving.
10. Serve warm on its own or with vanilla ice cream, whipped cream, or a drizzle of hot fudge.

SWAPS & NOTES

Using milk instead of water gives the cake a richer texture and deeper flavor, which works especially well in a dessert this indulgent.

It is a small change that makes a noticeable difference.

Creamy peanut butter is best for drizzling because it melts smoothly and spreads more evenly through the batter.

If you only have natural peanut butter, stir it very well first so the texture stays consistent.

TIPS FOR SUCCESS

The center should still look a little soft and gooey when you pull it from the oven.

That is what gives it the signature dump cake texture and keeps the peanut butter cups melty.

Halving the mini peanut butter cups helps them distribute more evenly throughout the cake.

You get more peanut butter in every bite instead of a few larger candy pockets concentrated in one area.

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

Original recipe: <https://chefmaniac.com/peanut-butter-cup-dump-cake-the-easy-chocolate-peanut-butter-dessert-everyone-loves/>