

## Peanut Butter Cup Dump Cake That's Rich, Gooney, and Almost Too Easy to Make

How to Make Peanut Butter Cup Dump Cake



OVEN  
**350°F**

TIME  
**25 to 30 min**

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### INGREDIENTS

- 1 box chocolate cake mix
- 1 cup peanut butter
- 1/2 cup melted butter

### DIRECTIONS

1. Preheat your oven to 350°F and grease a 9x13-inch baking dish.
2. In a large mixing bowl, combine the chocolate cake mix and melted butter.
3. Stir until the mixture becomes crumbly.
4. Spread the cake mixture evenly into the bottom of the prepared baking dish.
5. Drop spoonfuls of peanut butter over the top.
6. Use a knife to gently swirl the peanut butter into the cake mixture, creating a marbled effect.
7. Bake for 25 to 30 minutes, or until the cake is set and a toothpick inserted into the center comes out clean.
8. Remove from the oven and let it cool slightly.
9. Cut into squares and serve warm.

### SWAPS & NOTES

A classic chocolate cake mix works perfectly here, but dark chocolate or devil's food cake mix would make the dessert even richer if you want a deeper chocolate flavor.

Creamy peanut butter gives the smoothest swirl and the most even texture throughout the cake.

Natural peanut butter can separate more easily, so traditional creamy peanut butter is usually the better choice for this recipe.

Because this recipe is so simple, the ingredient quality matters more than usual.

### TIPS FOR SUCCESS

Do not over-swirl the peanut butter.

A few passes with the knife are enough to create that marbled look while still leaving nice distinct ribbons of peanut butter

throughout the cake.

Grease the baking dish well so the chocolate base does not stick.

Since this recipe bakes into a rich, dense texture, a well-prepared pan makes serving much easier.

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

Original recipe: <https://chefmaniac.com/peanut-butter-cup-dump-cake-thats-rich-goey-and-almost-too-easy-to-make/>