

# Chocolate-Peanut Butter Fun Cake

## Ingredients

### Chocolate Cake

- Nonstick vegetable oil spray
- 1 1/4 cups all-purpose flour
- 1 cup sugar
- 3/4 cup natural unsweetened cocoa powder
- 1 1/2 teaspoons kosher salt
- 1 teaspoon baking soda
- 1/4 cup vegetable oil
- 1 teaspoon vanilla extract
- 1/2 cup finely chopped semisweet or bittersweet chocolate (3 1/2 ounces)

### Peanut Butter Buttercream

- 1/2 cup sugar
- 1/4 cup egg whites (from about 2 large eggs)
- 1 1/2 teaspoons vanilla extract
- 1/4 cup creamy peanut butter
- 6 tablespoons (3/4 stick) chilled unsalted butter, cut into 1/4-inch cubes
- Kosher salt
- 1/4 cup chopped semisweet or bittersweet chocolate (about 1 3/4 ounces)
- 1/4 cup chopped unsalted, dry-roasted peanuts

- **special equipment:**

An 8x8x2-inch cake pan

## Preparation

### Chocolate Cake

Preheat oven to 350°. Coat bottom and sides of pan with nonstick spray; line bottom of pan with parchment paper. Whisk flour and next 4 ingredients in a large bowl. Add oil, vanilla, and 1 1/4 cups water; whisk until smooth. Fold in chopped chocolate. Scrape into prepared pan; smooth top. Bake until a tester comes out clean when inserted into center, 35–40 minutes. Let cool completely in pan on a wire rack.

### Peanut Butter Buttercream

Combine sugar and egg whites in a medium metal bowl set over a saucepan of simmering water. Whisk constantly until sugar dissolves and mixture is hot to the touch, 3–4 minutes. Remove from heat; using an electric mixer, beat on high speed until cool and thick, 5–6 minutes. Beat in vanilla, then peanut butter. With mixer running, add butter a few pieces at a time, beating to blend between additions. Season with salt.

Run a thin knife around pan to release cake. Invert cake onto a serving plate. Spread peanut butter buttercream over top. Garnish with chopped chocolate and peanuts.

**DO AHEAD:** *Can be made 1 day ahead. Store airtight at room temperature.*