

Peanut Butter Chocolate Chip Yogurt Cake

Ingredients

- 2 1/4 cups all-purpose flour
- 2 cups (packed) golden brown sugar
- 1 cup creamy [Justin's Classic Peanut Butter](#)
- 1/2 cup (1 stick) unsalted butter, room temperature
- 3 large eggs
- 1 cup [Stonyfield Farm's Whole Milk Creamy Yogurt](#)
- 1 teaspoon vanilla extract
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1 12-ounce package semi-sweet chocolate chips (2 cups)

Preparation

Preheat oven to 350°F. Butter 13x9x2-inch metal baking pan. Combine first 4 ingredients in large bowl. Using electric mixer, beat on low speed until streusel is blended and crumbly. Transfer 1 cup lightly packed streusel to small bowl and reserve. Add eggs, yogurt, vanilla, baking powder, and baking soda to remaining streusel in large bowl. Beat at low speed until evenly moist. Increase speed to medium and beat until well blended, scraping bowl occasionally, about 3 minutes. Stir in 1 cup chips. Transfer batter to prepared pan. Sprinkle with reserved 1 cup streusel and remaining 1 cup chips.

Bake cake until tester inserted into center comes out clean, about 35 minutes. Cool cake in pan on rack.