

Peanut Butter Chocolate Chip Cake

1 packet **Peanut Butter Chocolate Chip Dip Mix**
2- 8oz pkgs. cream cheese, softened
1 package dark chocolate cake mix, 1/3 cup vegetable oil
(15.25 oz. size) 1/3 cup peanut butter
1 cup water 1- 16oz tub dark chocolate –or-
3 large eggs, beaten

Preheat oven to 350°. Grease bottom and sides of a 13x9 in. pan.

Step 1

Mix together, in a medium size bowl **Peanut Butter Chocolate Chip Dip Mix**, 1 large egg, and cream cheese. Set aside.

Step 2

Mix together, in a large mixing bowl Dark Chocolate Cake Mix, water, 3 large eggs, vegetable oil and peanut butter. Mix with an electric mixer for 2 minutes on medium speed. Pour cake batter into prepared greased pan. Spread batter evenly.

Step 3

Place spoonful's of prepared filling on top of the cake batter. Using a butter-knife , cut through the filling into the cake batter marbling the two together. Work lengthwise and then side to side. Bake for approx. 50 minutes or until cake springs back and the filling appears dry on top. Allow cake to cool for 15 minutes. Remove foil liner completely from tub of frosting. Microwave for 50 seconds. Stir melted frosting in tub then pour over baked cake. Allow to cool for 1 hour. Cover and refrigerate. Allow cake to sit overnight before serving. Store cake in refrigerator due to filling,



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