chocolate PEANUT BUTTER cake
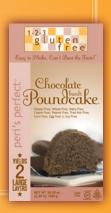
CAKE

1 package 1-2-3 Gluten Free® Peri's Perfect Chocolate Cake Mix
5 large eggs, room temperature
2 sticks unsalted butter, softened
½ cup chunky peanut butter (not all natural)
4 oz. unsweetened chocolate, melted and cooled slightly
⅔ cup whole milk
1 cup semisweet chocolate chips
1 recipe chocolate ganache (recipe follows)
½ cup chopped peanuts

① Preheat oven to 325º F. Generously spray a 12-cup bundt pan with non-stick spray.

② In bowl of mixer with paddle attachment, beat butter until light and fluffy. Add 1 cup of Mix to butter and beat for approximately 2 minutes. Add peanut butter and melted chocolate and beat well. Add eggs and beat well.

③ Add remaining 1-2-3 Gluten Free® Peri's Perfect Chocolate Cake Mix and milk. Beat well, approximately 3 minutes.

④ Stir in chocolate chips.

⑤ Pour batter into prepared pan.

⑥ Bake approximately 1¼ hours, until toothpick inserted in center comes out clean.

⑦ Let cake cool in pan 5 minutes. Then, invert onto serving platter and let cool completely.

⑧ Glaze cake with chocolate ganache and sprinkle with chopped peanuts.

GANACHE

9 ounces bittersweet chocolate, chopped
1 cup heavy cream

1. Place the chocolate into a medium bowl.

2. Heat the cream in a small saucepan over medium heat. Bring just to a boil, watching very carefully because if it boils for a few seconds, it will boil out of the pot.

3. When the cream has come to a boil, pour over the chopped chocolate, and whisk until smooth.

4. Allow the ganache to cool slightly before pouring over the cake. Start at the center of the cake and work outward.