

# 4- H CAKE OF THE YEAR

## The Best Peanut Butter Cake

### CAKE INGREDIENTS

- 2 cups all-purpose flour (250 grams)
- 1 ½ teaspoons baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ¾ cup vegetable oil (180 ml) canola oil works too
- 1 ½ cups light brown sugar (300 grams) or ¾ cup dark brown sugar and ¾ cup granulated sugar
- ¾ cup smooth peanut butter (180 grams)
- 3 large eggs room temperature
- 2 teaspoons vanilla extract
- ⅓ cup sour cream (80 ml) room temperature
- ¾ cup milk (180 ml) room temperature

### FROSTING INGREDIENTS

- ¾ cup unsalted butter (170 grams) softened but still slightly firm to the touch
- 2 ounces cream cheese (56 grams) full-fat, brick style
- ¾ cup peanut butter (180 grams)
- 3 ½ -4 ½ cups powdered sugar (420–540 grams)
- 1-2 tablespoons heavy cream (15–30 ml) if needed

### CAKE INSTRUCTIONS

1. Preheat the oven to 350F (180C or 160C fan-forced).
2. Line the bottom of two 8-inch round cake pans with baking paper. Lightly grease and flour the sides. Be sure that the sides of the pans are at least 2 inches (5 cm). See recipe notes for pan size options.
3. Whisk together the flour, baking powder, baking soda and salt in a medium bowl.
4. Beat together the oil, light brown sugar and peanut butter in a very large bowl.
5. Mix in the eggs and vanilla extract. Stop mixing once you no longer see pieces of egg.
6. Using a hand-held metal whisk, whisk in the sour cream.
7. Whisk in about ½ of the flour mixture (again, whisking by hand).
8. Carefully whisk in the milk.
9. Whisk in the rest of the flour mixture until combined. Stop mixing once combined.
10. Divide the batter evenly between the 2 prepared pan. Bake both on the middle rack of the oven for about 28–33 minutes, or until an inserted toothpick comes out clean and you see the edges starting to pull away from the pan.
11. Cool the cakes fully.

### FROSTING INSTRUCTIONS

1. In a large bowl using an electric mixer, beat the butter until smooth.
2. Mix in the cream cheese, followed by the peanut butter.
3. Starting with the mixer on a low speed, beat in about 2 cups of powdered sugar.
4. Mix in the rest of the powdered sugar about ½ cup at a time until the desired sweetness is reached. If the frosting seems too thick, beat in 1–2 tablespoons of cream, 1 tablespoon at a time.

### ASSEMBLING THE CAKE

1. Ensure the cake layers are fully cooled before assembling the cake.
2. If the tops of your cakes are domed, use a serrated knife to gently saw off the rounded tops.
3. Place 1 cake layer bottom side up on the plate or cake stand that you plan to serve it on.
4. Frost the top with about ⅓ of the frosting.
5. Place the second cake layer on top, with the bottom facing up.
6. Frost a thin layer of frosting around the sides to seal in any crumbs. Optionally, place the cake in the fridge for 20–30 minutes for the frosting to firm up.
7. Frost the sides and top with swirls of peanut butter frosting. Optionally, top the cake with peanut butter cups.

Recipe can be found here:

<https://www.justsotasty.com/peanut-butter-cake/#recipe>