

**2023 PA Farm Show**

**Homemade Chocolate Cake Contest – 1<sup>st</sup> place winner, (Entry #10)**

## **CHOCOLATE PEANUT BUTTER AND MARSHMALLOW CAKE**

### **CAKE**

- 3 cups all-purpose flour
- 1 ½ cups buttermilk
- 3 large eggs
- 3 cups fine granulated sugar
- 1 cup vegetable oil
- 1 cup + 2 tablespoons cocoa
- 1 ½ teaspoons baking powder
- 1 tablespoon vanilla extract
- 1 ½ cups hot black coffee
- 1 tablespoon baking Soda
- 1 ½ teaspoons salt

Preheat the oven to 350 degrees. Grease and flour three 9" cake pans. Measure the dry ingredients in a large mixing bowl. In a medium bowl whisk together the wet ingredients and add to the dry ingredients and mix for 2 minutes. Do NOT over mix. Pour into the cake pans and bake on the middle rack for approximately 30-35 minutes or until toothpick comes out clean. Cool on a wire rack.

### **PEANUT BUTTER FROSTING**

- 1 ½ cups butter
- 6 cups powdered sugar (sifted)
- 1 ½ cups peanut butter
- 1 tablespoon vanilla
- ½ teaspoon salt
- ½ cup buttermilk (add more if needed)

Sift the powdered sugar and set aside. In a large mixing bowl with the paddle attachment whip together the butter, peanut butter, and salt until light and fluffy about 5 min. Add the powdered sugar a cup at a time until fully incorporated. Mix on high for about 3 minutes. Add the vanilla and buttermilk and continue beating until fluffy, about 2 minutes.

\*\*\*Reserve about 2 cups of frosting to assemble the cake layers.

### **CHOCOLATE FROSTING**

- 1 cup butter
- 1/3 cup heavy cream (add more if needed)
- ¼ teaspoon salt

- 1/3 cup buttermilk (add more if needed)
- 1 1/3 cups cocoa powder
- 2 teaspoons vanilla
- 6 cups powdered sugar

Sift the powdered sugar and cocoa and set aside. In a large mixing bowl with the paddle attachment whip together the butter and salt until light and fluffy (about 5 min). Add the powdered sugar/cocoa mixture a cup at a time until fully incorporated; mixture will be dry and crumbly.

Mix on low for about 3 minutes. Add the vanilla, cream and buttermilk and continue beating until fluffy, about 2 minutes.

### **CHOCOLATE MOUSSE FILLING**

- 2 tablespoons butter
- 2/3 cup semi-sweet chocolate chips, melted
- 8 oz cream cheese (room temp)
- 1 cup heavy cream
- 1 cup powdered sugar
- 1 packet whipped cream stabilizer
- ½ teaspoon vanilla
- 1-2 cups chopped peanut butter cups (\*reserve for later)
- 1/8 teaspoon salt
- ½ cup marshmallow bits (\*reserve for later)

In a large bowl combine the butter, cream cheese, 3/4 cup powdered sugar, vanilla, and salt mixing at medium speed until smooth. Melt the chocolate and add to the bowl and mix on medium-high speed until a bit lightened and fluffy. Beat the heavy cream until soft peaks form then add the remaining 1/4 cup powdered sugar. Beat just until the cream is stiff. Do NOT overbeat. Fold the whipped cream into the cream cheese mixture. Divide the filling into three (3) equal portions.

### **GANACHE (CHOCOLATE)**

- 2 ounces chocolate pieces
- ¼ cup heavy cream

### **PEANUT BUTTER**

- ½ cup peanut butter chips
- ¼ cup heavy cream

Bring cream to a boil and pour over the chocolate/peanut pieces. Let sit for a few minutes to melt the chocolate/peanut butter then stir to combine.

### **CAKE ASSEMBLY:**

Divide the layers in half. Fill each layer with mousse filling/peanut butter frosting alternating layers and top with *\*reserved peanut butter cups* and marshmallows then frost with the peanut butter buttercream frosting and allow to harden in the refrigerator. Frost over the peanut butter frosting with the chocolate frosting and top with ganache. Garnish as desired with buttercream trim, marshmallows, peanut butter cups etc.