



# Peanut Butter Cup Cake

Recipe by Esther Allison  
Author of Trim Healthy Indulgence

*This is an extremely popular cake with anyone who loves peanut butter cups. You can also make it richer by using extra dark chocolate for both the drip and the peanut butter cups.*

## CAKE INGREDIENTS

- 2 cups TH Baking Blend
- 1 cup almond flour
- 1 cup unsweetened cocoa powder
- 1/2 cup TH Pressed Peanut Flour
- 1 1/2 cups TH Gentle Sweet
- 3 tsp. baking powder
- 2 tsp. baking soda
- 1 tsp. TH Mineral Salt
- 1 cup butter
- 4 eggs
- 2 cups unsweetened almond milk
- 2 tsp. TH Natural Burst: Vanilla
- 1 cup hot water

## CAKE DIRECTIONS

Put all cake ingredients, except the hot water, in mixing bowl and mix until combined. Then add hot water and mix until combined. Place in three parchment paper lined and coconut oil sprayed 9" cake pans and bake at 350 degrees for 30–35 minutes or until a toothpick comes out clean. Set aside to cool.

## PEANUT BUTTERCREAM INGREDIENTS

- 2 cups softened butter
- 1 1/2 cups creamy, unsweetened peanut butter
- 2 tsp. TH Natural Burst: Vanilla
- 2 Tbs. heavy cream
- 2 cups powdered TH Xylitol or Erythritol

*Continued...*



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## PEANUT BUTTERCREAM DIRECTIONS

Beat the softened butter in a mixer bowl until light and fluffy, about 5-7 minutes. It should be much lighter in color- almost white. Add the peanut butter, vanilla extract, and heavy cream and mix until fully combined, scraping the mixing bowl when necessary. Add the powdered xylitol or erythritol and mix again until fully combined and use immediately.

## CHOCOLATE DRIP INGREDIENTS

- 2 oz. of a bar of Lily's or other on-plan dark chocolate
- 1/2-3/4 cup heavy cream (it will vary depending on how dark your chocolate is. I do not recommend using milk chocolate.)

## CHOCOLATE DRIP DIRECTIONS

Chop the chocolate very finely and place into a bowl. Warm the heavy cream until gently simmering and add it to the chocolate. Whisk until the chocolate is fully melted. Pour it into a 12" piping bag and use immediately.

## DECORATING DIRECTIONS

Put a layer of cake on a cake board. Spread about a cup of frosting on the cake layer evenly with an offset spatula. Top with a cake layer and spread about another cup of frosting on the middle one. Top again with a cake layer, and spread the rest of the frosting evenly on the top and the sides of the cake. Run the offset spatula around the cake and the top of the cake until it is smooth. Take the chocolate drip and gently drizzle it over the edge of the cake, all while turning the turntable slowly. Squeeze the leftover chocolate drip from the piping bag onto the top of the cake, creating a circle. Using a clean offset spatula, slowly and evenly spread the circle wider and wider to just meet the chocolate-covered edges of the cake. Top with chopped peanuts, on-plan peanut butter cups, and swirls of peanut buttercream if desired. I used a Wilton 1M star tip with a 16" piping bag.

