

# Slow Cooker Molten Chocolate Peanut Butter Cake

*www.PeanutButter.com*

## **Servings: 12**

*12 tablespoons butter or margarine*  
*1 box (18.25 ounce) Devil's food*  
*Cake mix*  
*1 box (3.9 ounce) instant chocolate*  
*pudding & pie filling*  
*1 cup creamy peanut butter*  
*1 container (8 ounce) sour cream*  
*1 cup milk*  
*4 eggs*  
*1 cup (6 ounces) semisweet chocolate*  
*chips*

## **Preparation Time: 20 minutes**

### **Slow Cooker Time: 3 hours 30 minutes**

Evenly coat the bottom and sides of a five-quart slow cooker with two tablespoons of butter. Set aside.

In a large bowl, combine the cake mix, pudding mix, peanut butter, sour cream, milk and eggs with an electric mixer according to cake package instructions. Stir in the chocolate chips. Pour the batter into the slow cooker.

Arrange two sheets of paper towel over the top of the cooker (the paper towels will absorb the moisture). Then place the lid on top.

Cook on LOW for three and one-half hours.

Turn off the heat. Let stand covered for 30 minutes. Remove the insert from the cooker. Carefully remove the lid and paper towels.

Serve the cake warm and, if desired, with vanilla ice cream.

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Per Serving (excluding unknown items): 247 Calories; 22g Fat (77.0% calories from fat); 4g Protein; 11g Carbohydrate; 1g Dietary Fiber; 113mg Cholesterol; 162mg Sodium. Exchanges: 1/2 Lean Meat; 0 Non-Fat Milk; 4 Fat; 1/2 Other Carbohydrates.