

Dessert

Peanut Butter Boston Cream Cake

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Pillsbury Bake-Off 45th Contest 100 Winning Recipes

Servings: 12

Preparation Time: 35 minutes

Start to Finish Time: 2 hours 45 minutes

3/4 cup heavy whipping cream, divided

1/2 cup powdered sugar

1 1/2 teaspoons McCormick pure vanilla extract, divided

1/4 cup Simply Jif peanut butter

2 eggs

1 roll Pillsbury refrigerated peanut butter cookie dough

1/4 cup Pillsbury Best all-purpose flour

1 1/2 teaspoons baking powder

1/2 teaspoon baking soda

1 cup sour cream

3/4 cup Hershey's milk chocolate baking chips

2 tablespoons Fisher lightly salted, dry roasted peanuts, chopped

To make the filling: In a medium bowl, beat 1/2 cup of whipping cream and powdered sugar with an electric mixer on medium speed until stiff peaks form. Add 1/2 teaspoon of the vanilla and the peanut butter. Beat on low speed just until blended, being careful not to overmix. Refrigerate.

Preheat the oven to 350 degrees.

Spray two (8- or 9-inch) round cake pans with Crisco No-Stick butter spray.

In a large bowl, beat the eggs with an electric mixer on high speed, about 5 minutes or until thick and lemon colored. Break up the cookie dough into the eggs. Beat on low speed until creamy. Add the remaining one tablespoon of vanilla. Beat on low speed until blended.

In a small bowl, stir together the flour, baking powder and baking soda. Add the flour mixture gradually to the egg mixture, beating with the electric mixer on medium speed, until blended. Add the sour cream. Beat on low speed until mixed. Divide the batter evenly between the pans.

Bake for 18 to 28 minutes or until a toothpick inserted in the center comes out clean. Cool in the pans for 10 minutes. Carefully invert the cake layers from the pans onto cooling racks. Cool completely, about 30 minutes.

Meanwhile, to make the ganache, in a small microwavable bowl, microwave the remaining 1/4 cup of whipping cream and chocolate chips on HIGH for 30 to 60 seconds, stirring every 30 seconds, until smooth. Set aside.

To assemble the cake, place one cake layer, bottom side up, on a serving plate. Spread the peanut butter filling on top to within 1/2-inch of the edge. Top with the remaining cake layer, rounded side up.

Spread the ganache over the cake, covering the top and allowing the ganache to run down the side of the cake. Sprinkle peanuts around the top edge of the cake.

Refrigerate for one hour.

Store covered in the refrigerator.

Per Serving (excluding unknown items): 124 Calories; 10g Fat (73.6% calories from fat); 2g Protein; 6g Carbohydrate; 0g Dietary Fiber; 64mg Cholesterol; 141mg Sodium. Exchanges: 0 Lean Meat; 0 Non-Fat Milk; 2 Fat; 1/2 Other Carbohydrates.