

Ooey Goey Chocolate Peanut Butter Cakes Recipe #27 July 2016

Cake:

1 (18 1/4-ounce) package chocolate cake mix (I used Devil's Food)
1 egg
8 tablespoons butter, melted

Filling:

1 (8-ounce) package cream cheese, softened
1 cup creamy peanut butter
3 eggs
1 teaspoon vanilla
8 tablespoons butter, melted
1 (16-ounce) box powdered sugar



Directions:

- Preheat oven to 350 degrees F.
- Combine the cake mix, egg, and butter and mix well with an electric mixer. Pat the mixture into the bottom of a lightly greased 13 by 9-inch baking pan.
- To make the filling: In a large bowl, beat the cream cheese and peanut butter until smooth. Add the eggs, vanilla, and butter, and beat together. Next, add the powdered sugar and mix well.
- Spread peanut butter mixture over cake batter and bake for 40 to 50 minutes. Make sure not to over-bake as the center should be a little gooey.
- Serve with fresh whipped cream.