

Peanut Butter, “Kandy-Kake” Copycat Recipe

by creativeeatingblog.com

Ingredients:

For the cake mix -

- One white (or yellow) Betty Crocker cake mix
- 1 ¼ cups of water for the white mix (1 cup of water for the yellow)
- ½ cup light olive oil for the white (½ to ¾ cup light olive oil for the yellow)
- 4 eggs
- ½ box instant vanilla pudding powder

Also:

Creamy peanut butter, approximately 12 ounces or more

Milk chocolate chips, 2 ½ to 4 measured cups

Coconut oil, 2 ½ to 4 TBS*

Instructions:

1. Preheat oven to 325 or 350, depending on the type of pan (dark or non-stick, use 325).
2. Prepare the cake mix as directed with the water amount per box instructions, instant pudding mix powder, increased light olive oil and increased eggs.
3. Spray 12x17 jellyroll pan with PAM or another cooking spray.
4. Pour batter evenly into pan and bake for 25 to 30 minutes (begin checking cake after 23 minutes).
5. Remove cake from oven and allow to cool slightly.
6. Spread peanut butter evenly over still-warm cake, then put in the refrigerator so peanut butter can set.
7. Melt chips with coconut oil in a microwave-safe glass measuring cup (or bowl), then stir until completely smooth.
8. Remove cake from refrigerator and evenly spread melted chocolate over set peanut butter.
9. Return pan to refrigerator until chocolate is set.
10. Remove from refrigerator and allow to come to room temperature, cut into squares and ENJOY!

* 1 TBS oil per cup of chips