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Chocolate Peanut Butter Dump Cake

A delicious and easy-to-make dessert that combines the rich flavors of chocolate and peanut butter. This cake is perfect for any occasion and can be enjoyed by both kids and adults. It's a crowd-pleaser that will leave everyone wanting more.

Recipe Type: Standard

Prep Time: 15 mins

Cook Time: 40 mins

Total Time: 55 mins

Recipe Yield: 500 grams

Number of Servings: 10

Serving Size: 50 g

Ingredients

500 g	chocolate cake mix
200 g	Peanut Butter
100 g	Butter
200 g	powdered sugar

Directions

Step 1

Preheating

Preheat the oven to 350°F (175°C).

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Mixing

In a mixing bowl, combine the chocolate cake mix, peanut butter, and butter. Mix until well combined.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Baking

Spread the mixture evenly in a greased baking dish.

Prep Time: 5 mins

Cook Time: 0 mins

Step 4

Oven

Bake in the preheated oven for 35-40 minutes, or until the cake is set and a toothpick inserted into the center comes out clean.

Prep Time: 0 mins

Cook Time: 40 mins

Step 5

Cooling

Remove from the oven and let cool for a few minutes.

Prep Time: 0 mins

Cook Time: 5 mins

Step 6

Serving

Dust with powdered sugar before serving.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 400 kcal

Fat: 25 g

Protein: 6 g

Carbohydrates: 40 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	6 g	35.29%	35.29%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	40 g	72.73%	80%
Fibers	2 g	5.26%	8%
Sugars	25 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	10 g	N/A	N/A
Saturated Fat	15 g	68.18%	88.24%
Fat	25 g	89.29%	100%
Cholesterol	30 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	0 iu	0%	0%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	300 mg	13.04%	13.04%
Calcium	2 mg	0.2%	0.2%
Iron	10 mg	125%	55.56%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Potassium	150 mg	4.41%	5.77%
Zinc	4 mg	36.36%	50%
Selenium	6 mcg	10.91%	10.91%

Recipe Attributes

Events

Christmas

Course

Desserts

Drinks

Sauces & Dressings

Healthy For

Hepatitis

Nutritional Content

Low Calorie

Cuisines

Italian

Diet

Anti-Inflammatory Diet

Cooking Method

Frying

Blanching

Saut  ing

Roasting

Smoking

Blending

Grinding

Drying

Simmering

Serving

Cooking

None

Meal Type

Lunch

Dinner

Snack

Difficulty Level

Easy

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