



## Chocolate Peanut Butter Cake

Serves 12-16

**Tupperware®**

For cake:

- 1 cup creamy peanut butter
- 1½ cups water
- ¼ cup vegetable oil
- ½ tsp. vanilla
- 3 eggs
- 1 package devil's food cake (18.25 oz./517 g)
- ⅔ cup English toffee bits

For ganache and topping:

- ½ cup heavy cream
- ¾ cup semi-sweet chocolate chips
- ½ tsp. vanilla
- 1 tbsp. unsalted butter
- 6 mini peanut butter cups, roughly chopped

Place peanut butter in 2-cup/500 mL **Micro Pitcher** and microwave on high power 30 seconds. Place water, vegetable oil, vanilla and eggs in base of the **Whip 'N Prep™ Chef**, process until smooth. Pour cake mix in the 12-cup/2.8 L **Wonderlier® Bowl**, add liquid mixture, peanut butter and mix until well combined; fold in English toffee bits. Spray the **TupperWare® Stack Cooker 3-Qt./3 L Casserole** with cooking spray. Place a square of waxed paper (12 x 12"/30.5 x 30.5 cm) on the bottom of the casserole. Place the cone in the center and spray lightly with cooking spray. Add batter and place casserole in microwave on high power for 11 minutes or until a wooden toothpick inserted into center comes out clean. Allow to rest 5 minutes, then invert onto a serving platter, remove waxed paper and cone, and cool completely. Place the heavy cream in **Stack Cooker 1¾-Qt/1.75 L Casserole** and microwave on high for 1 minute or until it starts to bubble. Add chocolate chips, vanilla and butter and mix until melted and smooth. Allow to cool. Pour over the cake. Top with the chopped peanut butter cups.