



Warm Chocolate Peanut Butter Pudding Cake

Savannah · 29/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

2 hrs

Description

Warm and delicious Youll love this recipe Serve drizzled with chocolate syrup with whipped cream if you like

Ingredients

— - cooking spray - 1 ½ cups all-purpose flour - ½ cup brown sugar - 1 teaspoon baking powder - 1 teaspoon baking soda - 1 cup creamy peanut butter - ¾ cup sour cream - 3 tablespoons butter

— melted - 1 teaspoon almond extract - 2 tablespoons boiling water - ¾ cup white sugar - 6 tablespoons unsweetened cocoa powder - 2 cups boiling water - 2 tablespoons chocolate syrup

Instructions

1. Coat the inside of a slow cooker with cooking spray. Whisk flour
2. brown sugar
3. baking powder
4. and baking soda together in a bowl. Whisk peanut butter
5. sour cream
6. melted butter
7. almond extract
8. and 2 tablespoons boiling water in a separate bowl until smooth. Stir flour mixture into peanut butter mixture to make a very thick batter. Scoop batter into prepared slow cooker. Whisk white sugar
9. cocoa powder
10. and 2 cups of boiling water in a bowl until thoroughly combined. Pour chocolate mixture over batter in slow cooker. Cook on High until cake begins to pull away from the sides of the cooker and feels firm on top
11. about 1 1/2 hours. Allow to cool 15 minutes before serving. Drizzle with chocolate syrup.