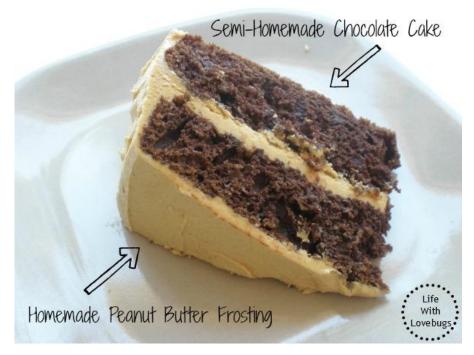# Life With Lovebugs
A family site for moms & their little lovebugs!

Chocolate Peanut Butter Cake

Ingredients:

- 1 box chocolate cake mix
- 1 1/4 cups water
- 1/2 cup creamy peanut butter
- 1/3 melted butter
- 3 eggs
- 1 c chocolate chips, dusted (If your chips are not dusted, just toss them in a little bit of flour. This keeps them from sinking to the bottom of your cake)

Directions:

- Heat oven to 350°F and grease the bottoms only of 2 (8- or 9-inch) round cake pans with cooking spray.
- Mix all ingredients together, except chocolate chips, for about 2 minutes until well blended. Then stir in the chocolate chips.
- Add the mix evenly to your two pans and bake 30 to 35 minutes or until toothpick inserted in center comes out clean.
- Cool cakes for 10 minutes then run knife around sides of pans to loosen cakes. Remove the cakes from the pans and cool completely on a wire rack.
- Once cooled, run a serrated knife over the top of the cakes to even then out. Frost the top of one cake with the peanut butter frosting, then top with the second cake and frost all sides. Refrigerate the cake until the frosting sets.

Peanut Butter Frosting

Ingredients:

- 1/2 cup butter, softened
- 1 cup creamy peanut butter
- 3 tablespoons milk, or as needed
- 2 cups confectioners' sugar

Directions:

1. Mix the butter and peanut butter into a medium bowl. Be sure that both ingredients are at room temperature. Gradually add the sugar. Once the mixture begins to thicken, add the milk 1 tbsp at a time as needed until the frosting is smooth. Beat for at least 3 minutes until the frosting is fluffy, then use to frost your cake. If you refrigerate the frosting for later use it will become stiff. To soften, add 1-2 tbsp of milk and microwave, stirring after every 30 seconds until the frosting this smooth again.

For more recipes from Life With Lovebugs, CLICK HERE!