

## Buckeye Cake

### **Cake:**

2 large eggs	3 oz unsweetened baking
1 ¼ C granulated sugar	chocolate, melted
¾ C all-purpose flour	½ tsp vanilla extract
6 Tbsp unsalted butter, melted	1/8 tsp salt

### **Peanut Butter Layer:**

¾ C creamy peanut butter	¼ tsp vanilla extract
¼ C unsalted butter, softened	¾ C powdered sugar

### **Ganache:**

2 C (12 oz pkg.) semi-sweet chocolate morsels	1/3 C peanut butter morsels
1 C heavy whipping cream	1 tsp coconut oil

### **Directions:**

Preheat oven to 350° F. Grease 9-inch-round cake pan. Line bottom of pan with parchment paper; grease.

### **For Cake:**

Combine eggs and sugar in large bowl. Stir in flour, melted butter, baking chocolate(melted), vanilla extract, and salt until smooth. Pour into prepared pan.

Bake for 25 minutes or until a wooden pick inserted in the middle comes out clean. Cool on wire rack for 5 minutes. Run knife around edge of cake; cool for an additional 10 minutes. Invert cake onto serving platter. Remove pan and parchment; cool completely.

### **For Peanut Butter Layer:**

Beat peanut butter, butter, and vanilla extract in medium mixer bowl until combined. Gradually beat in powdered sugar. Spread mixture on cake. Refrigerate for 30 minutes.

### **For Ganache:**

Heat cream in small saucepan to boiling; remove from heat. Add semi-sweet morsels; let stand 5 minutes. Stir; refrigerate for 40 minutes or until mixture is spreadable. Spread chocolate on top and sides of cake.

Melt peanut butter morsels and coconut oil in plastic bag on 70% power for 30 seconds. Knead bag to mix. If necessary, microwave at additional 10 to 15 second intervals until melted. Cut a small hole from corner of bag; squeeze to drizzle over cake. Store in refrigerator. Let stand for 30 minutes before serving.