

# DINNERLY



## Bundt Cake with Peanut Butter Caramel & Chocolate Sauce



2h



2 Servings

Dad said not to get him anything? He's just being humble. What he really wants is this bundt cake covered in chocolate, peanut butter caramel, and crunchy peanuts (and let's be honest, so do you). He'll be so busy chowing it down, he won't even have time to make a dad joke! You're welcome. We've got you covered! (2p-plan serves 12; 4p-plan serves 16—nutrition reflects 1 slice)

## WHAT WE SEND

- 2 (5 oz) self-rising flour <sup>5</sup>
- 2 (5 oz) granulated sugar
- 1 oz salted peanuts <sup>3</sup>
- 2 oz dark brown sugar
- 3 oz chocolate chips <sup>2,4</sup>
- 2 (1.15 oz) peanut butter <sup>3</sup>

## WHAT YOU NEED

- 1¼ cup + 2 Tbsp milk <sup>2</sup>
- white wine vinegar (or apple cider vinegar)
- 4 Tbsp butter <sup>2</sup>
- ½ c neutral oil
- kosher salt
- 2 large eggs <sup>1</sup>

## TOOLS

- 10–15 cup bundt pan
- small saucepan

## ALLERGENS

Egg (1), Milk (2), Peanuts (3), Soy (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 410kcal, Fat 21g, Carbs 54g, Protein 6g



### 1. Prep pan & ingredients

Preheat oven to 350°F with a rack in the center. In a liquid measuring cup, combine **1¼ cups milk** and **1½ teaspoons vinegar**.

Using **butter** or **oil**, grease a 10–15 cup bundt pan, coating all the crevices. Dust with **2 teaspoons self-rising flour**, tapping out excess.

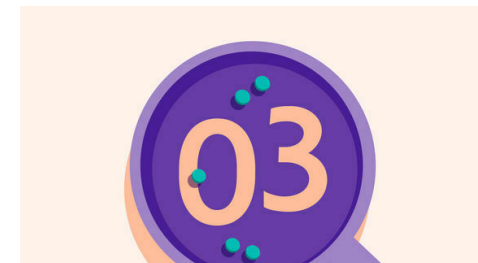
In a large bowl, whisk together **granulated sugar**, **remaining self-rising flour**, and **1 teaspoon salt**.



### 2. Prep batter

To same bowl, add **2 eggs**, **milk mixture**, **½ cup oil**, and **1 teaspoon vanilla** (if desired), then whisk until just combined (it's ok if lumpy, do not overmix). Scrape **batter** into prepared pan.

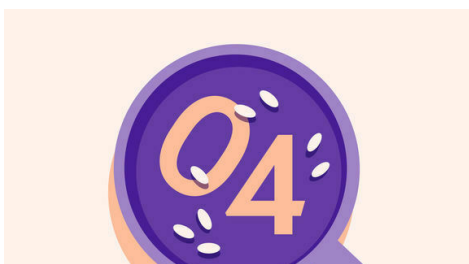
Bake on center oven rack until a toothpick inserted into center comes out clean, 40–50 minutes. Remove from oven and carefully run a knife between **cake** and pan all around the edges.



### 3. Rest cake & chop peanuts

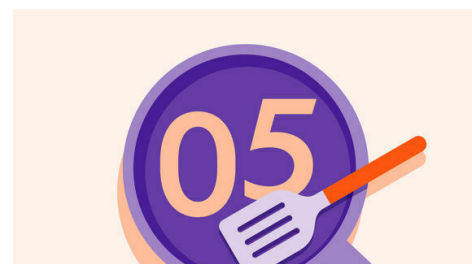
Place pan upside down on a cooling rack. If **cake** doesn't drop out of pan, let rest, upside down, 5–10 minutes, then gently shake pan back and forth to loosen and remove it. Let cool completely, about 1 hour.

While cake cools, finely chop **peanuts**.



### 4. Make caramel

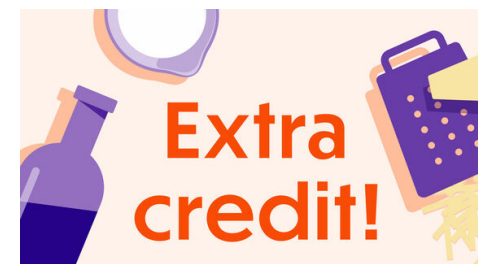
In a small saucepan, add **brown sugar**, **4 tablespoons butter**, **2 tablespoons milk** and **½ teaspoon each of vinegar and salt**; whisk over medium heat until butter melts. Cook without stirring until deep golden-brown (it will bubble and foam), swirling saucepan occasionally for even browning, about 5 minutes. Remove from heat; whisk in **peanut butter** until smooth. Transfer to a bowl; let cool.



### 5. Finish & serve

Add **chocolate** to a small microwave-safe bowl; cook on high in 30-second intervals until melted; stir in **1 teaspoon oil**.

Top **cake** with **half of the caramel** (if too thick, warm in microwave for 10–15 seconds), then drizzle with **melted chocolate**. Top with **chopped peanuts**; serve **remaining caramel** on the side. Enjoy!



### 6. Take it up a notch!

Serve it with a scoop of ice cream!