



Peanuts & Cola Poke Cake

Servings: 10

Preparation Time: 20 minutes

Start to Finish Time: 2 hours 20 minutes

Peanuts and cola are an age-old Southern combo that gained popularity in the 1920's. This rendition captures that iconic salty-sweet vibe in every bite.

Syrup

1 1-liter btl COCA-COLA (1000 ML) (see NOTE)

Cake

2 1/4 cups all-purpose flour

1 tablespoon baking powder

1 teaspoon baking soda

1 teaspoon kosher salt

1 1/2 cups light brown sugar, firmly packed

1/2 cup creamy peanut butter

1/2 cup vegetable oil

3 large eggs

1 1/2 teaspoons vanilla extract

1 1/2 cups buttermilk

Garnish: roasted peanuts

Frosting

3/4 cup unsalted butter, softened

3/4 cup cream cheese, softened

1 cup creamy peanut butter

2 teaspoons vanilla extract

2 cups confectioner's sugar

This cake is a peanut lover's dream. The icing is downright decadent, marrying peanut butter with sugar to create a creamy topping. The cola syrup "poke" makes the underlying cake very moist. The body of the cake, infused with more peanut butter, is the perfect match for the icing without adding any more decadence that might make the cake "Jump the shark".

NOTE: Do not use diet cola for this recipe; it can give the cake a metallic aftertaste.

MAKE AHEAD: Cola Syrup can be made up to a week in advance and refrigerated.

SYRUP (1 hour + 15 minutes):

In a small enamel-coated cast-iron Dutch oven, bring cola to a boil over medium-high heat.

Reduce heat, and simmer, stirring occasionally, until liquid has reduced to 3/4 cup and is slightly thickened, about 45 minutes.

Pour into a small heat proof bowl, and let cool completely before using.

Cover and refrigerate for up to 1 week; reheat syrup until slightly warm and pourable before using.

CAKE (while syrup cools):

Preheat oven to 325°F.

Lightly spray a 12-inch cast-iron skillet with baking spray with flour.

In a medium bowl, whisk together flour, baking powder, baking soda, and salt.

In a large bowl, whisk together brown sugar, peanut butter, and oil until smooth and creamy.

Whisk in eggs and vanilla, whisking until combined.

Gradually stir flour mixture into sugar mixture alternately with buttermilk, beginning and ending with flour mixture, stirring just until combined after each addition.

Spread batter into prepared skillet.

Bake until a wooden pick inserted in center comes out clean, 35 to 40 minutes.

Let cool for 5 minutes on a wire rack.

ADD SYRUP (35 minutes):

Using a wooden pick or skewer, poke holes in warm cake at 1-inch intervals.

Slowly pour Cola Syrup all over warm cake.

Let cake stand for 30 minutes, and then refrigerate until completely cool, about hour.

MAKE FROSTING (while cake stands):

In a large bowl, beat butter and cream cheese with a mixer at low speed until smooth and creamy, stopping to scrape sides of bowl

Add peanut butter and vanilla, beating until combined.

Gradually add confectioners' sugar, beating until smooth, stopping to scrape sides of bowl.

Increase speed to medium, and beat until fluffy, 1 to 2 minutes.

FROST (10 minutes):

Spread Peanut Butter Cream Cheese Frosting onto cake.

Garnish with peanuts, if desired.

Cover and refrigerate for up to 2 days.

Per Serving (excluding unknown items): 845 Calories; 50g Fat (51.9% calories from fat); 15g Protein; 90g Carbohydrate; 3g Dietary Fiber; 114mg Cholesterol; 753mg Sodium; 61g Total Sugars; 1mcg Vitamin D; 218mg Calcium; 2mg Iron; 315mg Potassium; 252mg Phosphorus. Exchanges: .

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