



PEANUT BUTTER CHOCOLATE POKE CAKE

From the kitchen of Mom Dudley

Ingredients:

1 package chocolate cake mix
(regular size)
2 teaspoons vanilla extract,
divided
Dash salt
2/3 cup creamy peanut butter
2 cans (14 ounces each) sweetened
condensed milk
1 cup confectioners' sugar
TOPPINGS: chopped peanut butter-
filled sandwich cookies or
peanut butter cups or a
combination of the two.

Directions:

Preheat oven to 350°. Prepare cake mix according to package directions, adding 1 teaspoon vanilla and salt before mixing batter. Transfer to a greased 13 x 9 inch baking pan. Bake and cool completely as package directs.

Whisk peanut butter and milk until blended. Using the end of a wooden spoon handle, poke holes in cake 2 in. apart. Slowly pour 2 cups peanut butter mixture over cake, filling each hole. Refrigerate cake and remaining peanut butter mixture, covered, until cake is cold, 2-3 hours.

Combine remaining vanilla and remaining peanut butter mixture, gradually beat in enough confectioners' sugar to reach a spreading consistency. Spread over cake. Add toppings as desired. Refrigerate leftovers.