



FOOD DRINK AND CONVERSATION
FROM AROUND THE TABLE

Chocolate Peanut Butter Bundt Cake

1 box Duncan Hines Devil's Food Cake mix
16 oz. sour cream
3 large eggs
20 mini peanut butter cups

For the glaze:

1/2 cup whole milk
1/4 cup smooth peanut butter
2 Tablespoons powdered sugar

Preheat oven to 350 degrees. Put the cake mix, sour cream and eggs in a bowl and beat with electric mixer on medium until fully combined, about 3-4 minutes. Grease and flour a bundt pan. Put half the batter in the pan. Cut peanut butter cups in quarters and sprinkle them over the batter. Top with remaining batter. Cook at 350 degrees for 40-50 minutes or until toothpick comes out clean. Let cake stand in pan for 10 minutes. Turn it out on a rack to cool.

For the glaze: Heat milk in a sauce pan. Whisk peanut butter in to hot milk. Whisk in powdered sugar. Put cake on rack over a sheet pan (to catch extra glaze) Drizzle the glaze over the cake and serve right after glazing.