

# Reese's Peanut Butter Earthquake Cake

## Ingredients

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- 1 Chocolate Cake Mix (box)
- 1 c Water
- 1/2 c Vegetable Oil
- 3 Eggs
- 8 oz Cream Cheese (softened)
- 1/2 c Unsalted Butter (melted)
- 2 c Powdered Sugar
- 1 c Peanut Butter (creamy)
- 1 t Vanilla Extract
- 1 1/2 c Semi-Sweet Chocolate Chips
- 1 c Peanut Butter Cups (chopped)
- 1/2 c Peanut Butter Candies (mini)
- 1 pn Salt

## Instructions

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1. In a large bowl, add cake mix, water, oil and eggs then whisk until smooth. Pour the cake batter into a 9" x 13" baking pan sprayed with cooking spray.
2. In the bowl of an electric mixer with paddle attachment add cream cheese, butter, powdered sugar, peanut butter, vanilla extract, and a pinch of salt. Turn the mixer on low and mix until creamy and fluffy.
3. Preheat oven to 350 degrees. Drop spoonfuls of the peanut butter cream over the cake batter. Use a knife to swirl the mixture into the chocolate batter to create a marbled effect.
4. Sprinkle chocolate chips over the top then add chopped peanut butter cups and peanut butter candies. Place in the oven and bake for 40-45

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minutes until the edges are set but the center remains slightly gooey.

5. Allow the cake to cool for at least 20 minutes before slicing. Serve warm for a molten texture or chilled for a firmer bite.