

BURGH'S BUCKEYE DARK CHOCOLATE CAKE

Recipe by Lindsey Coy of Sweets N'at

Buckeye

- 1 Cup Jif Smooth Peanut Butter
 - 1 Cup Powdered Sugar
 - 1 Teaspoon Vanilla
 - ½ Teaspoon Salt
 - 1 Betsy Ann's Milk Chocolate Bar (Melted)
 - ½ Betsy Ann's Dark Chocolate Bar (Melted)
1. In a medium bowl, use electric mixer to mix peanut butter, vanilla, and salt on medium speed for 2 minutes.
 2. Add 1 Tablespoon of powdered sugar at a time until the entire cup is mixed into the peanut butter mixture.
 3. Roll 5 1-inch round balls and place in freezer to firm for 5 minutes.
 4. Melt the Betsy Ann chocolate bar in microwave in a glass dish for about 2 minutes.
 5. Remove peanut butter balls from freezer and immerse each individually into the melted milk chocolate. Place covered peanut butter buckeye on wax paper. Once all balls are dipped and covered, place finished buckeyes in freezer to garnish cake when finished.
 6. Drizzle melted Betsy Ann Dark chocolate over Buckeyes if desired.

Peanut Butter Buttercream Frosting

- 3 Cups Powdered Sugar
 - 3 Sticks Unsalted Amish Butter (room temp)
 - 2 Teaspoons Salt
 - 2 Teaspoons Vanilla
 - 1½ Cups Jif Smooth Peanut Butter
 - ½ Cup PA Preferred Schneider's Whole Chocolate Milk
1. With an electric mixer, beat butter until creamy (soft-serve ice cream consistency).
 2. Slowly beat in powdered sugar on low speed until blended.
 3. Slowly beat in salt, vanilla, peanut butter, and Schneider's Chocolate Milk.
 4. Add additional milk if a more chocolate whipped consistency is desired.

Unless serving right away, cake needs chilled after a few hours of being at room temperature. Cake should not sit out over night without being refrigerated. If chilled, cake should be served at room temperature.

Preferably, serve right away with a scoop of vanilla bean ice cream or glass of PA Preferred Schneider's Milk!

Dark Chocolate Cake:

- 2 Cups All Purpose Flour
- 2 Cups White Granulated Sugar
- 1 Cup Hershey's Special Dark Chocolate Cocoa Powder
- 1 ½ teaspoons Baking Powder
- 2 Teaspoons Salt
- 4 Brown Organic Eggs
- 1 Cup PA Preferred Schneider's Buttermilk
- 1 Cup PA Preferred Schneider's Sour Cream
- ¼ Cup Safflower Oil
- 1 ½ Cups Warm Water
- 1 Teaspoon Vanilla
- Wilton's Pan Release Spray
- 5 Cups Peanut Butter Buttercream Frosting
- 1 Package Reese's Oreos (crushed)

1. Preheat Oven to 350 degrees.
2. In medium bowl mix all dry ingredients: flour, sugar, dark chocolate cocoa powder, baking powder, and salt. Hand-mix all ingredients until lightly sifted and completely mixed. Set aside.
3. Mix all wet ingredients: eggs, buttermilk, sour cream, safflower oil, warm water, and vanilla. Hand-whip all ingredients until it resembles a smooth creamy mix.
4. Gradually pour a cup of the dry mixture into the wet ingredients until the both wet and dry ingredients are completely blended.
5. Spray 8 inch round cake pan with Wilton Cake Release spray.
6. Pour 1 ½ Cups of batter into greased pan. Bake for 20 minutes and until a wooden toothpick comes out clean. (Repeat 2 times so three layers are created)
7. Cool each layer completely on cooling rack. Set aside.

Construction

1. Place 1st layer of completely cooled cake on 10 inch round cake board. Spread thin layer of frosting on cake and top with crushed Peanut Butter Oreos on top of frosting. Lay 2nd layer on top of 1st layer of frosting and cookies. Repeat with 3rd layer.
2. Cover and frost entire cake with remaining frosting.
3. Pack remaining crushed cookies on the sides of the completely frosted cake.
4. Design top of cake with remaining frosting through a piping bag.
5. Lay completed Buckeyes around top circumference of cake or as desired.