



PREP: 30
COOK: 90
SERVES: 12

Peanut Butter Mudcake

Just how a mudcake should be - deliciously dense and full of chocolate! We've topped ours off with a swirl of rich peanut buttercream and crunchy peanut brittle.

Ingredients

Cake

- 1 tsp instant coffee
- 1 cup (250ml) boiling water
- 250g unsalted butter, cubed
- 200g 70% Dark Chocolate
- 2 cups (440g) caster sugar
- 4 large eggs, lightly beaten
- 2 tbsp (40ml) vegetable oil
- ½ cup (125ml) buttermilk
- 4 tsp Queen Celebrating 120 Years Master Blend Pure Vanilla Extract
- 1 cup (100g) self raising flour, sifted
- 1 cup (200g) plain flour, sifted
- ½ cup (60g) cocoa, sifted

Method - Cake

STEP 1

Preheat oven to 160C (fan forced). Grease and line the base and sides of a 20cm deep round cake tin with baking paper. Set aside.

STEP 2

Combine coffee and water in a medium saucepan over a low heat. Add butter, chocolate and sugar stirring occasionally until mixture is smooth. Set aside to cool.

STEP 3

Combine eggs, vegetable oil, buttermilk and Vanilla Extract in a jug. Add to cooled chocolate mixture, mixing until just combined.

STEP 4

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Ingredients

½ tsp bicarbonate of soda

Peanut Brittle

1 ½ cups (180g) unsalted peanuts

1 cup (220g) caster sugar

½ cup (125ml/180g) Queen Glucose Syrup

1 tbsp water

¼ tsp salt

1 tsp Queen Celebrating 120 Years Master Blend Pure Vanilla Extract

20g butter

1 tsp bicarbonate of soda

Buttercream

Queen Buttercream Icing

1/3 cup smooth peanut butter

Peanut butter, extra, to swirl

Cocoa powder, to dust

Method - Cake

Sift remaining ingredients into a large bowl, mixing to combine. Make a well in the centre and pour in chocolate mixture, stirring to combine. Pour into prepared tin and bake for 1 hour 30 minutes or until an inserted skewer comes out clean. Allow to cool in tin for 10 minutes before inverting onto a wire rack to cool completely.

Method - Peanut Brittle

STEP 1

Grease a baking tray and set aside.

STEP 2

In a large microwave safe bowl, combine peanuts, sugar, Glucose Syrup, water and salt. Cook in microwave for 6 minutes on high power, stirring half way. Mixture should be bubbly and peanuts browned. Be careful as bowl will be very hot.

STEP 3

Stir in butter and Vanilla Extract, cook for another 2 minutes. Quickly stir in baking soda (just until mixture is foamy). Pour immediately onto greased baking tray. Allow cool for 15 minutes or until set. Break into pieces and store in an airtight container.

Method - Icing

STEP 1

Prepare Queen Buttercream Icing per package instructions with an additional 2 teaspoons of milk. Add peanut butter and beat until mostly incorporated, with a few streaks of white remaining. Spoon onto cooled cake and smooth, adding a few more tablespoons of peanut butter to swirl through. Top with peanut brittle and dust with cocoa powder to serve.

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