

Our State eats

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Pepsi & Peanuts Fudge Cake

Yield: 16 servings.

Cake

- 2 cups Pepsi (not diet)
- 1 cup unsweetened dark cocoa powder
- ½ cup unsalted butter
- 1¼ cups granulated sugar
- ½ cup dark brown sugar, firmly packed
- 2 cups all-purpose flour
- 1¼ teaspoons baking soda
- 1 teaspoon salt
- 2 large eggs, at room temperature

Icing

- 4 tablespoons unsalted butter
- ¾ cup whole milk
- 1 cup creamy peanut butter (not all-natural)
- 2 teaspoons pure vanilla extract
- 1 (1-pound) box powdered sugar
- 1½ cups sweet-and-crunchy candied peanuts, coarsely chopped

For the cake: Preheat the oven to 350°. Grease a 9 x 13-inch baking pan with vegetable shortening.

In a large saucepan, whisk together the Pepsi, cocoa, and butter over moderate heat until smooth. Add the granulated sugar and brown sugar, and whisk until melted and smooth. Pour into a large mixing bowl and let stand until cooled to room temperature. In a medium bowl, whisk together the flour, baking soda, and salt.



In a small bowl, whisk the eggs until beaten. Whisk into the Pepsi mixture. Add the flour mixture and stir with a rubber spatula until combined. The batter will be slightly lumpy.

Scrape the batter into the prepared pan. Bake in the center of the oven until a toothpick inserted into the center comes out clean, about 30 minutes. Place the cake on a wire rack to cool slightly while you prepare the icing.

For the icing: In a medium saucepan, melt the butter over moderate heat. Whisk in the milk. Bring to a boil, whisking continuously. Add the peanut butter and whisk until smooth. Remove from the heat, and whisk in the vanilla.

Add the powdered sugar in thirds, whisking until smooth after each addition. Pour over the warm cake and spread to the edges. Sprinkle the peanuts over the top. Place on a wire rack to cool to room temperature.

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