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Birthday Cake Recipe Contest Winner,  
Beth S., RPh!



## Chocolate Fudge Cake with Peanut Butter Ganache

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chocolate peanut  
butter ganache

chocolate fudge cake

what you'll need:

- 12oz semi-sweet chocolate chips (melted)
- 2 tsp baking soda
- 1 tsp salt
- 1/2 cup vegetable oil
- 1/4 cup sugar
- 1 cup sour cream
- 1 1/2 cup water
- 2 tbsp white vinegar
- 1 tsp vanilla
- 2 eggs
- 2 cups flour

directions:

- 1) Preheat oven to 350 degrees and grease bottoms and sides of 3 8-inch cake tins. Line bottom of cake tins with wax paper.
- 2) In large bowl, sift together flour, sugar, baking soda and salt. Combine well.
- 3) Add oil, sour cream, chocolate. Mix well.
- 4) Gradually mix in water, then add vinegar and vanilla. Mix well.
- 5) Add eggs, mix well.
- 6) Divide among 3 pans and bake for 30-35 minutes.
- 7) Cool in pan for 20 minutes, then turn onto rack and peel wax paper off.
- 8) Cool completely, then place in fridge or freezer for 30 minutes before frosting.

what you'll need:

- 2 cups creamy peanut butter
- 1 cup and 2 tbsp butter
- 3/4 tsp salt
- 4 cups powdered sugar
- 1 tbsp and 1/2 tsp vanilla
- 1/2 cup half and half

directions:

- 1) In bowl, place peanut butter and butter. Mix well.
- 2) Add sugar, vanilla and salt.
- 3) Starting mixer on low speed, mix until light and fluffy (3-4 min).
- 4) Add half and half and mix until well blended.
- 5) Frost cake, using about 1 cup frosting between each layer.

what you'll need:

- 8oz semi-sweet chocolate chips
- 2 tbsp corn syrup
- 3 tbsp creamy peanut butter
- 1/2 cup half and half

directions:

- 1) Use double boiler to melt chocolate chips.
- 2) Add corn syrup and peanut butter and stir until blended.
- 3) Remove from heat and stir in half and half.
- 4) Pour over cake while the ganache is still warm.

Get all your ingredients at  
most Kinney Drugs locations!