



PB Chocolate Bundt Cake



1/12 of cake: 197 calories, 5g total fat (2.5g sat. fat), 331mg sodium, 38g carbs, 1.5g fiber, 19.5g sugars, 5g protein

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Prep: 10 minutes **Cook:** 30 minutes

Cool: 30 minutes



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Ingredients

- 1 box devil's food cake mix
- 1 cup fat-free plain Greek yogurt
- 1/3 cup peanut butter baking chips, chopped
- 1/4 cup [natural powdered sugar alternative](#) that measures like sugar
- 2 tbsp. unsweetened vanilla almond milk, or more as desired
- 1 1/2 tbsp. [powdered peanut butter](#)
- 1 tbsp. creamy peanut butter

Directions

Preheat oven to 350°F. Spray a [bundt pan](#) (or a 9" X 13" baking pan) with nonstick spray.

In a large bowl, combine cake mix, yogurt, and 3/4 cup water. Mix thoroughly. (Batter will be thick.)

Fold in chopped peanut butter chips. Transfer batter to the bundt pan, and smooth out the top.

Bake until a knife inserted into the center comes out clean, about 30 minutes.

Let cool for 30 minutes.

Gently shake pan to release cake, and transfer it to a plate.

In a small bowl, combine powdered sugar, almond milk, powdered peanut butter, and creamy peanut butter. Mix until smooth and uniform. For a thinner consistency, add more milk.

Drizzle cake with peanut butter mixture.

MAKES 12 SERVINGS

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