

# PEANUT BUTTER SAUERKRAUT CAKE

Adapted from Noble Pig

## CAKE INGREDIENTS

2 cups all-purpose flour  
1 teaspoon baking soda  
1/2 teaspoon salt  
1/2 cup butter, room temperature  
1/2 cup extra-crunchy, super chunk peanut butter  
1 cup granulated sugar  
3/4 cup dark brown sugar  
4 eggs  
1 teaspoon vanilla  
1 cup sauerkraut, rinsed, well-drained and finely chopped  
1/2 cup mini-semi-sweet chocolate chips plus more for sprinkling on top  
Salted, dry-roasted peanuts for topping

## FROSTING INGREDIENTS

2 cups powdered sugar  
1/3 cup regular peanut butter  
2 Tablespoons butter, room temperature  
1/2 teaspoon vanilla  
6 Tablespoons boiling water

## DIRECTIONS

1. In the bowl of a stand mixer or another large bowl, add all the cake ingredients except the chocolate chips. Beat until well blended. Fold in the chocolate chips.
2. Spread mixture in a greased 9 x 13 baking pan. Bake at 350 degrees for 25 to 30 minutes or until a wooden toothpick inserted in the center comes out clean.
3. After the cake has cooled, combine all frosting ingredients in the bowl of a stand mixer and beat until well blended and easy to spread. Frost the cake and sprinkle with mini chocolate chips and peanuts.