

PB&J Snack Cake

Retro Electric Hand Mixer

Prep time: 15 minutes

Cook time: 30 minutes

Ready in: 45 minutes (plus cooling time)

Serves: 8

Ingredients:

For cake:

- 1 cup all-purpose flour
- 3/4 teaspoon baking powder
- 3/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup sugar
- 1/4 cup vegetable oil
- 1/4 cup smooth peanut butter
- 2 large eggs
- 1/2 teaspoon vanilla extract
- 1/2 cup milk

For swirl:

- 1/4 cup smooth peanut butter
- 2 1/2 teaspoons vegetable oil
- 1/4 cup raspberry jam

Preparation:

1. For cake: Preheat oven to 350°F and grease a 9-inch cake pan with non-stick cooking spray. Insert Beaters into mixer base. Mix flour, baking powder, baking soda and salt together in medium bowl on low speed until combined. Add sugar, oil, eggs and vanilla to separate large bowl and mix on medium speed until smooth. Add flour mixture and milk in 2 alternating batches, beating on low speed until just combined. Pour batter into prepared pan.
2. For swirl: Insert clean Beaters into mixer base. Mix peanut butter and oil in small bowl on low speed until combined. Dollop peanut butter mixture and jam on top of batter and gently swirl together with a knife. Bake until a toothpick inserted into the center comes out clean, about 20 to 30 minutes. Let cool on wire rack for 10 minutes. Remove cake from pan and let cool for 30 minutes before slicing and serving.