

PEANUT BUTTER FILLING

MAKES ENOUGH TO FILL A 9-INCH LAYER CAKE

This can be used as a filling for a cake, but it also works well as a topping on various desserts like cupcakes and puddings. The best part is that it's so easy to make. It's reminiscent of a peanut butter cup filling—in fact, it makes a great filling for a molded chocolate. Or try it on my [Brownie Fluff-a-Nutter](#).

1 cup confectioners' sugar

1/4 pound (1 stick) unsalted butter, at room temperature

2 cups creamy peanut butter

In a stand mixer fitted with the paddle attachment, beat together the sugar and butter on medium speed until smooth. Add the peanut butter and mix on medium speed until smooth.

Store the filling at room temperature if using the same day, or in the fridge in an airtight container for up to 5 days. Bring back to room temperature before using if it was refrigerated.

chef it up!

The peanut butter filling also makes a great truffle. Once the filling is refrigerated and firmed up, you can scoop it with a small cookie scoop and roll the mixture into balls. Refrigerate the balls again before coating them in chocolate. For my slightly messy, but really effective, method of [coating truffles with melted chocolate](#). Top the chocolate-coated balls with a small pinch of coarse sea salt before the chocolate sets.