



## chocolate peanut butter sheet cake

*prep time: 15 min*

*cook time: 25 min*

*servings: 12-16 slices*

### Ingredients:

- 1 cup milk or unsweetened almond milk
- 1½ tsp apple cider vinegar
- 1¾ cup almond flour
- ½ cup tapioca flour
- 1/3 cup Dutch processed cocoa powder
- 1 tsp baking soda
- ¼ tsp fine sea salt
- 1 cup + ¼ cup maple syrup, divided
- ¾ cup grapeseed oil or avocado oil
- 3 tsp vanilla extract, divided
- 2 large eggs, beaten
- 2 cups plain skyr yogurt or plain thick Greek yogurt
- ½ cup natural creamy peanut butter, well stirred and at room temperature
- ¼ cup cream cheese, at room temperature
- Roasted peanuts and mini chocolate chips, optional as garnish

### Directions:

1. Preheat oven to 350 F (180 C). Line a 13x18 inch sheet pan with parchment paper letting parchment come up and over the side of the pan by at least half an inch. Set aside.
2. In a measuring glass whisk together milk and apple cider vinegar. Set aside.
3. In a large bowl whisk together almond flour, tapioca flour, cocoa powder, baking soda and salt. Make a well in the center of the dry ingredients and add 1 cup maple syrup, oil, 1 tsp vanilla extract and eggs. Whisk until just combined. Add reserved milk mixture and whisk until well incorporated. Pour batter into prepared pan and bake until a wooden skewer poked in the center of cake comes out clean, about 20 to 25 minutes. Let cake cool in sheet pan on a wire rack to room temperature.

While the cake cools, make peanut butter frosting.

1. Add yogurt and peanut butter to a medium bowl. With a hand held mixer, beat until mixture is smooth, about 1 minute. Add cream cheese, remaining ¼ cup maple syrup and 2 tsp vanilla extract. Beat mixture until smooth and creamy, about another minute.
2. Once cake has cooled completely, spread peanut butter frosting overtop using a spatula or spoon. Garnish with peanuts and mini chocolate chips if desired. Cake will keep covered in the refrigerator for 3 days.

Tip: If you don't have a pan big enough as directed in the recipe, you can also make this cake in a 9x13" pan baked for 25 to 30 min. In this case, I would suggest making half the amount of icing (or make the entire batch and use leftovers as a dip for fruit and pretzels).

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