

# PEPSI 'N' PEANUTS MOLTEN CAKES

## INGREDIENTS *(made with gluten-free products)*

Makes 8 (4-inch) cakes

### CAKE

8 (4-inch) ramekins (or 4 small springform pans)  
1 cup brown sugar  
½ cup vegetable oil  
½ cup applesauce, made with N.C. mountain apples\*  
¼ cups peanut butter  
2 eggs  
1 teaspoon vanilla extract  
1¼ cups High Rock Farm Chestnut Flour

1¼ cups gluten-free all-purpose flour  
1 teaspoon baking soda  
2 teaspoons cream of tartar  
1 pinch salt  
1½ cups milk

### REDUCTION

1 (16-ounce) Pepsi

### FILLING 1

8 ounces Escazú chocolate 64% cocoa, chopped  
6 tablespoons Pepsi reduction

### FILLING 2

¼ cup peanut butter  
2 tablespoons powdered sugar  
2 tablespoons Pepsi reduction

### WHIPPED TOPPING

1 cup heavy whipping cream  
2 tablespoons sugar  
1 teaspoon Yah's Best vanilla extract

### GARNISH

¼ cup chopped Baker's peanuts  
Pepsi reduction

### CAKE

1. Preheat oven to 400°. Spray ramekins with nonstick baking spray.
2. In large bowl, mix brown sugar, oil, applesauce, and peanut butter until fluffy.
3. Beat in eggs one at a time; stir in vanilla.
4. Combine flours, baking soda, cream of tartar, and salt.
5. Mix into peanut butter mixture, alternating with milk. Set aside.

### PEPSI REDUCTION

In heavy saucepan, on medium heat, reduce Pepsi until about half of original volume and thickened. Set aside.

### FILLING 1

In small, microwave-safe bowl, warm chocolate and Pepsi reduction in 20-30 second intervals, stirring after each, until melted together.

### FILLING 2

Combine all ingredients in small, microwave-safe bowl, and warm for about 15 seconds. Stir to combine, and cream.

### WHIPPED TOPPING

1. Beat whipping cream until soft peaks form.
2. While mixer is running, slowly add sugar and vanilla.
3. Whip until hard peaks form.

### TO BAKE CAKES

1. Fill each ramekin half full with peanut butter cake mixture.
2. Put 2 teaspoons of each filling on top of each cake mixture.
3. Top with more batter until ramekin is almost full.
4. Bake at 400° for 15-20 minutes. Tops will crack slightly.
5. Remove from oven, and run a knife around cakes to loosen.
6. Let cool for 5 minutes. Invert onto serving plates. (If using springform pans, slide onto serving plates.)
7. Top with dollop of whipped topping and crumbled peanuts. Drizzle with Pepsi reduction. Best if served warm just after baking.

\*For applesauce, use 4 cooking apples, 2 tablespoons water or apple juice, and 2 tablespoons sugar or honey. Peel, core, and chop apples. Place in microwave-safe bowl. Sprinkle with water. Cover tightly, and cook on high about 6 minutes or until apples are tender. (Cooking time will vary depending on type of apple used.) Add sugar, and mash with potato masher until desired consistency. (If the apples are naturally sweet, you can omit adding sugar.)