

# Chocolate Peanut Butter Swirl Bundt Cake

1 pkg chocolate cake mix	1 egg
1 box instant chocolate pudding	½ cup water
4 eggs	¼ cup oil
1 ¼ cup water	
½ cup oil	Glaze: ¼ cup peanut butter
¾ cup peanut butter; divided	2 cups powdered sugar
½ pkg yellow cake mix	3-5 Tbsp milk

Preheat oven to 350°. Grease and flour a large bundt pan; set aside.

In large bowl stir together cake mix, pudding mix, eggs, water, oil and ¼ cup peanut butter. Blend on low 30 seconds then medium for 2 minutes. Set aside.

In medium bowl stir together ½ pkg yellow cake mix, egg, water, oil and ½ cup peanut butter. Blend 30 seconds on low then 2 minutes on medium. Set aside.

Spoon half of the chocolate batter into Bundt pan, making a shallow trench running through the center of the batter. Carefully spoon the peanut butter batter into trench; do not let it touch the sides of the pan. Pour the remaining chocolate batter over top and bake for 55-75 minutes or until cake tests done. The cake will rise above the edges of the pan. Let cool 20 minutes then invert onto rack and let cool completely.

To prepare glaze, stir together peanut butter and powdered sugar. Add milk a tablespoon at a time until it reaches drizzling consistency. Drizzle over cooled caked.