



Fresh Milled Peanut Butter Tandy Cake

We don't do refined flour, so we made our own. This batch used half soft white wheat and half spelt flour for an added nutty flavor.

Ingredients

- 125 g wheat berries, soft
- 125 g wheat berries, Spelt
- 200 g egg, whole (4 eggs)
- 320 g sugar, granulated
- 10 g extract, vanilla
- 50 g olive oil
- 2 g sea salt
- 240 g milk, whole
- 12 g baking powder

TOPPINGS

- 240 g peanut butter
- 10 g coconut, oil (1 tbsp)

Directions

1. Prepare the Batter::
2. Preheat your oven to 350°F (175°C).
3. Grease a cookie sheet or a large baking pan and set aside or use parchment paper on the pan.
4. Creaming Method::
5. In a large mixing bowl, beat together 4 eggs (200 grams), 2 teaspoons vanilla extract (10 grams), a dash of salt (1 gram), 2 teaspoons oil (10 grams), and 2 cups sugar (400 grams) until the mixture is light and fluffy.
6. Incorporate Wet and Dry Ingredients::
7. Gradually add 1 cup milk (240 grams) to the egg mixture, mixing well.
8. In a separate bowl, combine 2 cups freshly milled flour (240 grams) and 2 teaspoons baking powder (8 grams).
9. Slowly add the dry ingredients to the wet ingredients, mixing until just combined. Be careful not to overmix.
10. Bake::
11. Pour the batter into the prepared cookie sheet or baking pan.
12. Bake in the preheated oven for 20 minutes or until a toothpick inserted into the center comes out clean.
13. Add Peanut Butter::
14. While the cake is still hot, spread 1 cup of peanut butter (240 grams) evenly over the top. The heat will help the peanut butter spread smoothly.
15. Chill the cake in the fridge for 30 minutes, while you melt the chocolate, to help solidify the peanut butter.
16. Prepare the Chocolate Topping::
17. Melt 2 large Hershey's chocolate bars (approx. 280 grams total) in a microwave-safe bowl, over a double boiler, or using the "warm" burner on your stove. Mix well.
18. Stir in 2 teaspoons of oil (10 grams) to the melted chocolate to make it smooth and shiny.
19. Finish the Cake::
20. Once the peanut butter layer is set, spread the melted chocolate evenly over the top of the cake.
21. Allow the chocolate to set at room temperature or place the cake in the refrigerator for faster setting.

22. Serve::

23. Once the chocolate is set, cut the cake into squares or bars and enjoy!

Notes