

# Cake with Reese's Recipe You'll Crave Again and Again

Cake with Reese's is more than a dessert—it's a celebration of texture, nostalgia, and indulgence. In this article, I'll guide you through how to make this triple-layer chocolate cake stacked with peanut butter buttercream and drizzled in smooth ganache.

You'll learn the best techniques to build it, frost it, and decorate it with those iconic peanut butter cups. I'll also dive into why Reese's continues to be a fan favorite and how this cake fits into dessert culture. From baking tips to sweet history, this guide has you covered.

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## THE STORY AND ORIGINS OF CAKE WITH REESE'S

### Why I created this cake in the first place

Cake with Reese's came from one of those "I need to impress a crowd" moments. I was hosting a birthday dinner and wanted to make a cake that delivered more than just chocolate. Reese's cups have that nostalgic edge that instantly draws smiles, so I built a cake around that exact experience—rich, familiar, and a little over-the-top.

I started with two boxes of milk chocolate cake mix but swapped water for whole milk and oil for butter. The result was deeper, fuller flavor. After layering it with a peanut butter buttercream and topping it with a ganache drizzle, the reactions told me everything. This cake became my go-to for big celebrations.

### Why this combo works every time

The cake with Reese’s delivers on every sensory level. Each bite offers moist chocolate cake, smooth peanut butter, and a glossy layer of ganache. It delivers salty, sweet, and rich flavors without being too much. And visually, it’s a showstopper.

This dessert reminds me of other layered favorites like the [Tandy Cake Recipe](#) or the beloved [Tiramisu Crepe Cake](#). But the Reese’s twist gives it personality. It speaks to kids and adults alike and becomes a memory, not just a slice of cake.

cake with Reese’s slice garnished with chocolate and peanut butter

## Cake with Reese’s: Ultimate 3-Layer Recipe Everyone Loves

No reviews

- Author: [Aaron recipes](#)
- Total Time: [1 hour](#)
- Yield: [12 servings 1x](#)
- Diet: [Vegetarian](#)

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### Description

Cake with Reese’s layers chocolate cake, peanut butter buttercream, and ganache into a rich, crowd-pleasing, nostalgic dessert.

### Ingredients

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Scale [1x](#) [2x](#) [3x](#)

☐ For the Cake

☐ 2 Boxes Milk Chocolate Cake Mix

- ☐ 2 ½ Cups Whole Milk
  - ☐ 2 Cups Butter (Softened)
  - ☐ 6 Eggs
  - ☐ For the Peanut Butter Buttercream
  - ☐ 2 Cups Butter (Softened)
  - ☐ 3 Cups Powdered Sugar
  - ☐ 2–4 Tablespoons Heavy Cream
  - ☐ ½ Cup Peanut Butter
  - ☐ 1 Teaspoon Vanilla
  - ☐ Pinch of Salt
  - ☐ For the Chocolate Ganache
  - ☐ 1 Cup Semi Sweet Chocolate Chips
  - ☐ ½ Cup Heavy Cream
  - ☐ Garnish
  - ☐ 1 Hershey Bar
  - ☐ Reese's Cups
  - ☐ Cook Mode Prevent your screen from going dark
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## Instructions

1. Preheat oven to 350°F and spray three 9-inch round cake pans with baking spray.
2. In a mixing bowl, combine cake mix, milk, butter, and eggs until fully blended.
3. Divide batter between the pans and bake for 25–30 minutes. Let cool.
4. Once cooled, trim domes off cakes to make layers flat.
5. Cream together butter, peanut butter, powdered sugar, vanilla, and salt. Add cream until desired consistency.

6. Heat heavy cream in a small saucepan until steaming, pour over chocolate chips, let sit for 1 minute, and whisk into ganache.
7. Place first cake layer on a plate, frost the top, and stack next layers, frosting each.
8. Frost top and sides of entire cake.
9. Use piping bag with star tip to decorate the top with frosting swirls.
10. Pour ganache into a squeeze bottle and drip over the cake edge, then fill the center.
11. Let ganache set for 10 minutes.
12. Peel Hershey bar to create chocolate shavings and place on top with Reese's cups.

## Notes

Use whole milk and real butter for rich texture.

Trim domes off cakes for even stacking.

Refrigerate cake between decorating steps for cleaner structure.

Do not overmix the ganache; whisk gently for shine.

- Prep Time: 20 minutes
- Cook Time: 30 minutes
- Category: Dessert
- Method: Baking
- Cuisine: American

## Nutrition

- **Serving Size:** 1 slice
- **Calories:** 1223
- **Sugar:** 66g
- **Sodium:** 1243mg
- **Fat:** 92g
- **Saturated Fat:** 50g
- **Unsaturated Fat:** 38g
- **Trans Fat:** 0g
- **Carbohydrates:** 95g
- **Fiber:** 3g
- **Protein:** 13g
- **Cholesterol:** 267mg

Did you make this recipe?

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# Reese's Cake and the Sweet Spot Where Pop Culture Meets Dessert

## Why do people love Reese's so much?

Cake with Reese's brings something that people already love into something they didn't know they needed. It's no surprise that Reese's remains one of America's best-selling candies. It's that unmistakable combo-salty peanut butter and milk chocolate in perfect proportion. People don't just eat Reese's, they *remember* them. So when you build a cake with those same flavors, it resonates. It's familiar but elevated. The moment that first bite lands, it feels like a throwback to trick-or-treating, lunchbox trades, or gas station cravings.

## How this cake taps into cultural obsession

Cake with Reese's becomes a crowd favorite because it taps into memory and novelty at the same time. Guests light up when they see it because they already know what it'll taste like, And still can't wait to dive in. It's nostalgia in layer form.

cake with Reese's ingredients laid out in bowls

When I served it after baking the [Oats Eggless Cookies](#), the contrast was perfect. And I've even paired slices with warm drinks from dessert nights that featured the [Grandma's Irish Sugar Cookies](#). It's not about being fancy, It's about hitting that emotional sweet spot.

This is also why variations like *reese's poke cake with sweetened condensed milk* became internet-famous. These desserts break the rules in the best way. And this Reese's cake does exactly that-with structure and style.

## Cake with Reese's That's Built to Impress

### Layering and frosting without stress or sliding

Cake with Reese's only works if the structure holds up. That's where the buttercream and cake leveling matter most. You've got three soft, rich layers that can slip and slide if not prepared right. Use a sharp bread knife to trim the domes, then apply a crumb coat with one cup of frosting. Chill it to lock everything in place before finishing.

I like to weigh the batter to keep each cake layer even. It's the kind of trick that takes your cake from good to polished.

### Ganache drizzle and peanut butter balance

Reese's cake hits its visual high point with that glossy ganache topping. Heat the cream until it begins to steam, pour it over the chocolate chips, let it sit for a minute, then whisk until smooth and velvety. That's your drizzle magic. Use a squeeze bottle to get perfect drips along the top edge.

But don't forget what balances the richness. Peanut butter buttercream made with standard peanut butter-not the natural kind-adds a rich, creamy touch that complements without overpowering each bite. The contrast is so satisfying, there's no need for complicated flavors. Just texture and balance.

I served it alongside [Sourdough Discard Brownie Recipe](#) once, and guests couldn't decide which dessert they liked more. It even outshines the [Carrot Mug Cake](#) when you want something bold. It's that unforgettable.

You don't need anything fancy like *reese's dump cake with cake mix* to win people over. This cake brings it all, And then some.

## Cake with Reese's That's Decorated to Perfection

### Creating toppings that elevate every layer

Cake with Reese's deserves a finish that turns heads. Once the frosting is smooth and the ganache settles into its glossy sheen, it's time to style. A chocolate bar becomes delicate shavings with a few strokes of a vegetable peeler. These curls fall gently over the cake, like edible confetti.

Then comes the crown. I tuck whole or halved Reese's cups between the shavings, letting their bold shape peek through. The layers of candy, cream, and ganache speak for themselves. It looks irresistible before the knife ever touches it.

cake with Reese's being assembled layer by layer

### Frosting details that balance look and taste

Reese's cake achieves its signature balance with a precisely piped finish that ties it all together. I load a piping bag with peanut butter frosting and use a star tip to swirl soft peaks across the top. Each one adds structure, height, and that final polished touch.

These dollops aren't just for looks. They balance the dense cake and ganache with creaminess in every bite. I've served this alongside the [Oatmeal Cake with Coconut Frosting](#) at family picnics, and even then, the Reese's cake won the crowd. The same was true when plated beside the [Pistachio Cake with Pudding](#). Presentation draws people in, but flavor makes them stay. This cake has both.

## Cake with Reese's That's Worth Every Bit

### How to prep ahead and store like a pro

Cake with Reese's doesn't just taste incredible fresh, It stores beautifully too. Once decorated, I chill it uncovered to let the frosting and ganache set.

After about an hour, I wrap it loosely to preserve the shape without ruining the finish.

It stays fresh in both texture and flavor for several days.

Want to make it last longer? Cut into individual slices, wrap each in parchment paper, and freeze for later. Pull them out when needed, and they thaw back to bakery-fresh overnight. It's perfect for parties, gifts, or midnight cravings.

## **Serving tips that make each slice unforgettable**

Cake with Reese's tastes best when served at the right temperature. I let it rest at room temp for twenty minutes to soften the frosting just enough. Then it slices cleanly, with each layer holding steady as the ganache shines under the light.

At one dessert night, I offered it with [Grandma's Irish Sugar Cookies](#) and the nostalgic [Tandy Cake Recipe](#). The feedback? Guests were wide-eyed after one bite. It felt familiar but tasted like something new. That's the magic of this recipe-it transforms everyday ingredients into a centerpiece you'll be proud to serve again and again.

## **Cake with Reese's That Always Delivers on Texture**

### **Why texture makes or breaks a layered cake**

Cake with Reese's becomes more than just flavor when texture is done right. Every layer has its role. The cake base is soft and rich but sturdy enough to carry weight. The frosting is whipped just enough to spread easily without sliding. Then the ganache pours smoothly, drips slowly, and sets with a slight bite.

That balance of textures is what makes each forkful feel complete. It's not just sweet. It's creamy, dense, and smooth all at once. And when you take a bite of the Reese's cup on top? It's the perfect finishing touch. That little snap seals the deal.

### **Layering tips for structure and support**

Cake with Reese's can only shine when each layer supports the next. I always trim domed tops with a bread knife to create flat, even levels. Between layers, I use a thin coat of frosting. Not too thick-to prevent sliding.

cake with Reese's sliced and served on white plate

For extra support, I chill the cake for fifteen minutes between stacking and decorating. It gives structure without drying anything out. I once stacked this beside the [Tiramisu Crepe Cake](#) at a pop-up event and both cakes held firm all day. That's the power of good layering.

At another dinner, I paired it with [Sourdough Discard Brownie Recipe](#) and guests loved the contrast-dense brownie next to airy layers. It made the Reese's cake even more satisfying.

## **Cake with Reese's That Wins Every Crowd**

### **Why this cake stands out at any event**

Cake with Reese's isn't just a dessert. It's a centerpiece. When it lands on a table, people stop and stare. The candy on top, the smooth frosting, and that glossy chocolate drip-everything screams celebration.

I brought this to a family reunion once, and it became the only dessert people asked for the recipe of. It wasn't the size or even the layers. It was the recognition. Everyone knew that Reese's flavor, and seeing it turned into a cake felt exciting and comforting at the same time.

## **The emotional power of a nostalgic dessert**

Cake with Reese's connects across generations. Kids love it for the candy. Adults love it because it reminds them of childhood favorites. That blend of nostalgia and indulgence is hard to beat.

I've seen this cake work at birthdays, potlucks, and even quiet dinners. It shows up and quietly becomes the highlight. It's the same feeling I get when I serve the [Carrot Mug Cake](#), but with even more punch. I've also featured it beside the [Oats Eggless Cookies](#) as part of a mixed dessert board.

But this one always gets the spotlight. Cake with Reese's delivers heart, flavor, and visual drama all in one slice. And the best part? It brings people together.

## **Cake with Reese's Is the Dessert Everyone Remembers**

Cake with Reese's isn't just a recipe. It's a moment waiting to happen. From the very first step-mixing that chocolate batter, To placing the final Reese's cup on top, this cake invites you to create something personal. Something that tells a story.

Each slice delivers bold peanut butter and chocolate flavor, rich layers of texture, a beautiful finish, and a nostalgic touch. It's the kind of cake that draws people in, starts conversations, and makes them ask for seconds. And whether you serve it at a birthday, reunion, or a quiet weekend dinner, it brings the same joy every single time.

So tie on your apron, grab your Reese's, and bake with heart. Because the best cakes aren't just made, They're shared.

cake with Reese's displayed on cake stand

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## **Frequently Asked Questions About Cake with Reese's**

### **What makes Reese's so loved?**

It's all about the flavor pairing. Reese's combines sweet milk chocolate with salty peanut butter in a way that's instantly satisfying. When those same flavors are layered into a cake with Reese's, the result becomes something both nostalgic and irresistible. People love the balance, the familiarity, and the indulgence.



## **What is the most popular cake in the world?**

Chocolate cake consistently ranks among the most loved desserts globally. That's why cake with Reese's is such a hit. It takes the classic richness of chocolate cake and amplifies it with peanut butter and candy. It's a creative spin on a universal favorite.

## **What was Reese's originally called?**

Reese's started as "Penny Cups," sold by H.B. Reese in the 1920s. The name changed as the brand grew, eventually becoming the iconic treat we know today. That deep-rooted history is part of what makes a cake with Reese's so fun. It's a tribute to something timeless.

## **Why is Reese's considered the best snack by many?**

Reese's hits multiple cravings at once. It's creamy, sweet, salty, and portable. Those qualities carry over into a cake with Reese's, turning a simple snack into a showstopping dessert. It's familiar, comforting, and impossible to stop at just one bite.

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