

Peanut Butter Cake



OVEN 350 Degrees F.

Grease and flour a 9 x 13 - inch pan

Bake 25 - 30 minutes

I blended the butter, peanut butter, brown sugar, eggs, water, and buttermilk first and then added the flour, salt, and baking soda that I had combined first. I also used softened butter for the soft oleo and buttermilk for the thick sour milk.

<https://patriciaspatchwork.blogspot.com/2018/07/peanut-butter-cake.html>

Ingredients

CAKE:

- ¼ cup soft oleo
- ¼ cup peanut butter
- 1-½ cup brown sugar
- 2 eggs
- ½ warm water
- 1 cup thick sour milk
- 2 cups flour
- 1 teaspoon salt
- 1 teaspoon baking soda

FROSTING:

- 1 oz. melted unsweetened chocolate
- 2 tablespoons soft margarine
- 2 teaspoons peanut butter
- 2 cups powdered sugar
- ½ teaspoon vanilla
- 3 - 4 tablespoons milk to mix

Preparation

1. Preheat oven to 350 degrees F.
Grease and flour a 9 x 13 - inch pan.
2. Blend on low speed of electric mixer for 1 minutes, scraping the bowl frequently. Then beat at medium high for 2 minutes.
3. Pour into pan and bake for 25 - 30 minutes.

4. When cool, prepare frosting by mixing the ingredients together and beat til smooth. Frost cake.
5. Better stored covered in refrigerator.