

Peanut Butter Sheet Cake

Cake:

2 cups flour
2 cups sugar
1 tsp baking soda
1/2 tsp salt
1/2 cup canola oil
1 1/2 sticks butter
1/2 cup peanut butter
1 cup water
2 eggs, slightly beaten
1 tsp vanilla
1/2 cup buttermilk

Preheat oven to 350. In a large bowl, mix together flour, sugar, baking soda and salt. In a saucepan, bring oil, butter, peanut butter and water to a boil. Pour over dry ingredients, mixing well. Add beaten eggs, vanilla and buttermilk. Pour into a greased and floured 11 x 15 pan. Bake at 350 for 15 - 20 minutes.

While cake is baking, make frosting:

Frosting:

1/2 cup evaporated milk or 1/2 & 1/2
1 cup sugar
1 Tbsp butter
1/2 cup peanut butter
1/2 cup miniature marshmallows
1 tsp vanilla

Combine milk, sugar and butter in a saucepan. Bring to a boil, cooking for two minutes. Remove from heat and add peanut butter and marshmallows, stirring until melted. Stir in vanilla. Gently pour and spread over warm cake.