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

1/2 cup buttermilk

1 tsp vanilla

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.

While cake is baking, make frosting:

Bake at 350 for 15 - 20 minutes.

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 oil, 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.