

PEANUT BUTTER CAKE WITH PEANUT BUTTER FROSTING

INGREDIENTS:

2 & 1/4 CUPS ALL PURPOSE FLOUR
2 CUPS LIGHT BROWN SUGAR (packed)
1 CUP PEANUT BUTTER
1/2 CUP BUTTER (room temperature)
1 TEASPOON BAKING POWDER
1/2 TEASPOON BAKING SODA
1 & 1/4 CUPS MILK
2 TEASPOONS VANILLA EXTRACT
3 EGGS

DIRECTIONS:

Preheat your oven to 350 and grease and flour a 10 x 15 cake pan. In a large bowl, mix the first 4 ingredients with an electric mixer; blend at low speed until crumbly. Add the next 5 ingredients and blend at low speed until everything is wet, then beat at medium speed for 3 minutes.

Pour into prepared pan and bake, in the middle of your oven, for 35-40 minutes or until the toothpick test comes out clean. Let the cake cool (in the pan) for 10 minutes, then spread the frosting on the hot cake (recipe follows) and sprinkle one cup of mini-chocolate chips over the frosting.

PEANUT BUTTER-HONEY FROSTING

1/2 CUP PEANUT BUTTER + 2 TABLESPOONS HONEY + 1 TEASPOON VANILLA EXTRACT + 2 CUPS POWDERED SUGAR + 4 to 5 TABLESPOONS MILK

Warm the peanut butter and honey in the microwave just until it gets soft and easy to stir, then add everything else and

beat until smooth. Spread over hot cake and sprinkle with one cup of mini-chocolate chips.

NOTE: You might like to double the frosting – but still only use one cup of mini-chocolate chips.