

Peanut Butter Cake with Peanut Butter Frosting

For all peanut butter lovers, this is for you! I love peanut butter so much, and this cake is like a dream for me! Check out this amazing peanut butter cake with peanut butter frosting, you will love it!

You'll Need (for the cake):

2 $\frac{1}{4}$ cups of all purpose flour.
2 cups of light brown sugar.
1 cup of peanut butter.
 $\frac{1}{2}$ cup of butter.
1 tsp of baking powder.
 $\frac{1}{2}$ tsp of baking soda.
1 $\frac{1}{4}$ cups of milk.
2 tsp of vanilla extract.
3 eggs.

You'll Need (for the frosting):

$\frac{1}{2}$ cup of peanut butter.
2 tbsps of honey.
1 tsp of vanilla extract.
2 cups of powdered sugar.
4-5 tbsps of milk.

How to:

In a large bowl, mix together the flour, sugar, peanut butter and butter using an electric mixer. Add in the baking powder, baking soda, milk, vanilla and eggs and beat on low to combine then on medium speed for 3 minutes until well blended.

In a greased and floured 10x15 cake pan, pour the batter and bake for 35 to 40 minutes in a preheated oven to 350°.

Let the cake cool for 10 minutes before spreading the frosting

over it.

To make the frosting, warm the peanut butter and honey in the microwave then add the rest of the ingredients and beat to smooth. Spread over the hot cake and sprinkle with 1 cup of mini chocolate chips.

Enjoy!

Easy, peasy and yummy! I personally use double the frosting with one cup of mini chocolate chips on top. The frosting makes the cake taste a lot better! Give it a try guys and let me know what you think.