

Peanut Butter Fudge Cake

Ingredients

For the cake:

2 cups all-purpose flour
2 cups granulated sugar
1 teaspoon baking soda
1 cup unsalted butter
1/4 cup unsweetened cocoa powder
1 cup water
1/2 cup buttermilk
2 large eggs, lightly beaten
1 teaspoon vanilla extract

16 ounces (about 1 & 1/2 cups) creamy peanut butter

For the icing:

1/2 cup unsalted butter
1/3 cup buttermilk
1/4 cup unsweetened cocoa powder
16 ounces confectioners' sugar, sifted
1 teaspoon vanilla extract

Directions

Preheat oven to 350°. Grease and flour a 9" x 13" baking pan. Whisk together flour, sugar, and baking soda in a large bowl. Set aside.

Place butter in a medium saucepan. Melt over medium heat. Stir in cocoa powder. Then, stir in water, buttermilk, and eggs. Continue cooking over medium heat, stirring constantly, until the mixture boils.

Remove the mixture from the heat and add to flour mixture. Stir until smooth. Stir in vanilla.

Transfer batter to prepared pan and spread evenly.

Bake 20 to 25 minutes, or until a pick inserted into the center of the cake comes out clean.

Cool in pan on wire rack for 10 minutes. Then, spread the peanut butter over the cake. Allow to cool completely.

To make the icing, place the sifted confectioners' sugar in a large bowl. Set aside.

Combine butter, buttermilk, and cocoa in a small saucepan. Cook over medium heat, stirring constantly, until the mixture begins to boil.

Remove from heat and pour over confectioners' sugar. Stir until smooth. Stir in vanilla.

Spread icing over peanut butter. The cake can be served immediately or can sit at room temperature to allow the icing to set.