

# Peanut Butter Cake

Servings : 12

Amount	Measure	Ingredient - Preparation Method
		cake
1	cup	all-purpose flour
1	cup	sugar
2	tablespoons	sugar
3 1/2	teaspoons	baking powder
1	teaspoon	salt
2	cups	graham cracker crumbs
1/2	cup	peanut butter
3/4	cup	shortening
1	cup	milk
2	tablespoons	milk
1	teaspoon	vanilla extract
3		egg
		frosting
2	cups	confectioner's sugar
2	tablespoons	cocoa
8	tablespoons	butter
1/3	cup	heavy cream
1/2	cup	peanut - salted
2	capfulls	vanilla extract

Preheat oven to 375, 325 if using glass dish.

Sift flour, sugar, baking powder and salt together. Add graham cracker crumbs, peanut butter, shortening, milk and vanilla. Beat mixture with electric mixer on low until moistened, and then beat on medium for 2 minutes. Add eggs and beat for 1 minute. Bake in greased 9x13 pan for 30 to 35 minutes. Do not remove from pan to cool.

For the frosting, mix all of the ingredients together. Pour into a saucepan and bring to a boil. Boil for 1 minute. Cool slightly. With a wooden spoon handle, poke a few holes in the cake, and then pour the warm frosting over it.