

Peanut Butter Sheet Cake

Amount	Measure	Ingredient - Preparation Method
1/4	cup	creamy peanut butter
1	cup	water
1/2	cup	butter
1	cup	sugar
1	cup	brown sugar
2	cups	flour
1	teaspoon	salt
1	teaspoon	baking soda
2		egg
1/2	cup	buttermilk
1	teaspoon	vanilla
		frosting
3/4	cup	butter
6	tablespoons	buttermilk
1/2	cup	peanut butter
3 1/2	cups	powdered sugar
1	tablespoon	vanilla

Preheat oven to 375.

For the cake: In a medium pot add the peanut butter, water and butter and bring to a boil. Remove from heat.

In a separate bowl, mix together sugar, brown sugar, flour, salt, and baking soda. Add to peanut butter mixture.

Add eggs, buttermilk and vanilla and mix well.

Stir well and pour into greased or parchment lined cookie sheet pan with a little edge. (12x17 jellyroll pan). Bake for 15 minutes.

In a small bowl, bring butter, buttermilk, and peanut butter to a boil. Remove from heat and add powdered sugar and vanilla. Pour over warm cake.