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Amount	Measure	Ingredient - Preparation Method
2	cups	flour
2	CUPS	sugar
1/2	pound	butter
2	tablespoons	unsweetened cocoa
1	CUP	pepsi
1/2	CUP	buttermilk
2		eggs – beaten
1	teaspoon	baking soda
1	teaspoon	vanilla extract
1 1/2	CUPS	miniature marshmallows

6 tablespoons butter 1 cup dark brown sugar - packed 2/3 cup peanut butter 1/4 cup milk 2/3 cup peanuts - chopped

Preheat oven to 350. Grease and flour 9x13x2 inch pan.

Combine flour and sugar in large bowl. Melt butter, add cocoa and Pepsi. Pour over flour and sugar mixture, and stir until well blended. Add buttermilk, beaten eggs, soda and vanilla. Mix well. Stir in marshmallows. Pour into pan.

Bake 40 minutes. Remove cake from oven and frost while still warm.

Cream butter, sugar and peanut butter. Add milk and stir well. Add nuts. Spread over warm cake.

Place frosted cake under broiler 4 inches from heat source. Broil just a few seconds, or until topping starts to bubble. Cool 30 minutes.