

Peanut Butter and Chocolate Cake II

Savannah · 29/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

12

Description

If you like chocolate and peanut butter you will love this cake A chocolate sheet cake is spread with peanut butter and then topped with chocolate frosting

Ingredients

— - 1 cup margarine - $\frac{1}{4}$ cup unsweetened cocoa powder - 1 cup water - $\frac{1}{2}$ cup buttermilk - 2 eggs - 2 cups all-purpose flour - 2 cups white sugar - $\frac{1}{2}$ teaspoon baking soda - 1 teaspoon vanilla extract - 1 cup peanut butter - 1 $\frac{1}{2}$ tablespoons vegetable oil - $\frac{1}{4}$ cup unsweetened cocoa powder - $\frac{1}{2}$ cup margarine - 6 tablespoons buttermilk - 1 teaspoon vanilla extract - 3 $\frac{1}{2}$ cups confectioners' sugar

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. In a saucepan
2. combine 1 cup margarine
3. 1/4 cup cocoa
4. water
5. eggs
6. and 1/2 cup buttermilk in a saucepan. Cook
7. stirring occasionally
8. until it bubbles. Remove from heat and set aside. In a large bowl
9. mix flour
10. 2 cups sugar and baking soda. Make a well in the center and pour in chocolate mixture. Add vanilla and beat until smooth. Spread batter into prepared pan. Bake in the preheated oven for 25 to 30 minutes
11. or until a toothpick inserted into the center of the cake comes out clean. Allow to cool. In a small bowl
12. mix peanut butter and oil. Spread over top of cake. In a saucepan
13. combine 1/4 cup cocoa
14. 1/2 cup margarine
15. and 6 tablespoons buttermilk. Heat until boiling. Remove from heat and stir in vanilla. Place confectioners' sugar in a large bowl. Beat in chocolate mixture and continue mixing until smooth. Spread over cake.