

Apple Peanut Cake

Eva Kemp

Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

2 sticks margarine, softened
1 cup sugar
1/2 cup packed dark brown sugar
1 egg
2 egg whites
1/2 cup creamy peanut butter
2 1/2 cups flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup buttermilk
2 cups apples, peeled, cored, diced
PEANUT TOPPING
1/2 cup sugar
3 tablespoons flour
3 tablespoons cold margarine, cut into pieces
3/4 cup dry roasted peanuts

Preheat the oven to 350 degrees.

Lightly grease and flour a 13x9-inch baking pan.

In a large bowl, beat the margarine until creamy. Gradually add the sugars. Beat until fluffy. Add the egg and egg whites and beat again. Add the peanut butter and mix until smooth.

In a bowl, combine the flour, baking powder, baking soda and salt. Add to the peanut butter mixture alternating with the buttermilk. Stir in the apples. Do not overmix the cake batter.

Bake for approximately 50 minutes until a toothpick inserted in the center comes out clean.

Make the topping: In a bowl, cut the sugar, flour and margarine until crumbly. Stir in the peanuts.

Sprinkle the topping over the top of the cake.

Per Serving (excluding unknown items): 4761 Calories; 193g Fat (36.0% calories from fat); 59g Protein; 713g Carbohydrate; 16g Dietary Fiber; 221mg Cholesterol; 5433mg Sodium. Exchanges: 17 Grain(Starch); 1 1/2 Lean Meat; 2 Fruit; 1 Non-Fat Milk; 37 Fat; 27 1/2 Other Carbohydrates.