

Peanut Butter Cake

Mrs G C Holden

St Timothy's - Hale Schools - Raleigh, NC - 1976

*2 cups flour
1/2 teaspoon baking soda
1/2 cup smooth peanut
butter
1 1/2 cups packed brown
sugar
2/3 cup milk
2 teaspoons baking powder
1 teaspoon salt
1/4 cup oil
2 eggs
1 teaspoon vanilla*

Preheat the oven to 350 degrees.

In a bowl, mix the flour, baking powder, baking soda and salt. Set aside.

In a bowl, mix the peanut butter, oil and sugar until smooth.

Add the eggs and beat well. Add half of the flour mixture and beat. Add the rest of the flour mixture and the vanilla.

Bake about 30 minutes or until the cake springs back.

(Frost with a vanilla cream confectioner's sugar frosting).

Per Serving (excluding unknown items): 3662 Calories; 138g Fat (33.2% calories from fat); 76g Protein; 548g Carbohydrate; 15g Dietary Fiber; 446mg Cholesterol; 4691mg Sodium. Exchanges: 14 Grain(Starch); 5 1/2 Lean Meat; 1/2 Non-Fat Milk; 23 1/2 Fat; 21 1/2 Other Carbohydrates.