

The Best Peanut Butter Cake

*Minnesota Heritage Cookbook II
Best of the Best Minnesota Cookbook*

Servings: 18

*2 cups all-purpose flour
1/4 cup whole wheat flour
2 cups packed brown sugar
1 cup peanut butter
1/2 cup butter or margarine,
softened
1 teaspoon baking powder
1/2 teaspoon baking soda
1 cup low-fat milk
1 teaspoon vanilla
3 eggs
1 cup chocolate OR carob
chips*

Preheat the oven to 350 degrees.

Grease the bottom only of a 9x13-inch pan.

In a large mixer bowl, combine the flours, brown sugar, peanut butter and butter. Mix at low speed until crumbly. Reserve one cup.

To the remaining mixture in the mixing bowl, add the baking powder, baking soda, milk, vanilla and eggs. Blend at low speed until moistened. Beat for 3 minutes at medium speed.

Spread the batter in the pan. Sprinkle with the reserved crumbs and then the chocolate chips.

Bake for 35 to 40 minutes.

Per Serving (excluding unknown items): 291 Calories; 13g Fat (40.2% calories from fat); 6g Protein; 39g Carbohydrate; 1g Dietary Fiber; 49mg Cholesterol; 203mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 2 1/2 Fat; 1 1/2 Other Carbohydrates.