Peanut Butter Cake

written by The Recipe Exchange | September 29, 2016

Ingredients

1 cup water
1/2 cup vegetable oil
1 stick butter
1/2 cup peanut butter

2 cups flour
2 cups sugar
1 tsp baking soda
2 beaten eggs
1 tsp vanilla
1/2 cup milk

Directions

In a sauce pan, stir together first 4 ingredients and heat until melted. Remove from heat and add the remaining ingredients. Mix well so that flour is really blended in well. Pour into a greased jelly roll pan, and bake at 375° for 20 minutes.

Frosting:
In a pan, stir and heat until melted:
1 stick butter
1/3 cup milk
1/2 cup peanut butter

Add enough powdered sugar to make the frosting as thick as you like. Pour over cake & spread.