



Noreen's Kitchen

Peanut Butter Texas Sheet Cake

Ingredients

2 c. all-purpose flour
2 c. sugar
1/2 t. salt
1 t. baking soda
1 c. butter
1 c. water
1/4 c. creamy peanut butter
2 eggs, beaten
1 t. vanilla extract
1/2 c. buttermilk

Peanut Butter Icing:

1/2 c. butter
1/4 c. creamy peanut butter
1/3 c. plus 1 tablespoon buttermilk
2 1/2 cups powdered sugar
1 t. vanilla extract

Step by Step Instructions

Preheat oven to 350 degrees.

Sift together flour, sugar, salt and baking soda in a large bowl; set aside.

Combine butter, water and peanut butter in a saucepan over medium heat; bring to a boil.

Add flour mixture and mix well; set aside.

Combine eggs, vanilla and buttermilk; add to peanut butter mixture.

Spread into a greased 15"x10" jelly-roll pan.

Bake for 15 to 20 minutes, until it springs back when gently touched.

To Prepare Peanut Butter Icing:

Combine butter, peanut butter and milk in a saucepan over medium heat; bring to a boil.

Remove from heat; stir in powdered sugar and vanilla to a spreading consistency.

Spread Peanut Butter Icing over warm cake. Allow to cool for at least 30 minutes before digging in! This is always better the next day!

Enjoy!