

Peanut Butter Fudge Cake

submitted by Barbara

2 c all purpose flour
2 c sugar
1 tsp baking soda
1 c margarine
1/3 c cocoa
1 c water
1/2 c buttermilk
2 large eggs, lightly beaten
1 tsp vanilla
1 1/2 c peanut butter

Preheat oven to 350 degrees. Combine flour, sugar, and baking soda in a large mixing bowl; set aside.

Melt margarine in a heavy saucepan; stir in cocoa. Add water, buttermilk and eggs stirring well. Cook over medium heat, stirring constantly until mixture boils. Add to flour mixture; stir until smooth. Stir in vanilla. Pour batter into a greased, floured 13x9 inch-baking pan. Bake for 20-25 minutes or until a toothpick inserted in the center comes out clean.

Cool for 10 minutes on a wire rack. Spread peanut butter on warm cake.

Cool completely for 30 minutes.

Chocolate Frosting

1 lb powdered sugar, sifted
1/2 c margarine
1/3 c buttermilk
1/3 c cocoa
1 tsp vanilla

Put powdered sugar in a large bowl. Bring margarine, buttermilk and cocoa to a boil in a saucepan over medium heat; stir constantly.

Pour cocoa mix over sugar, stirring until smooth. Mix in vanilla. Spread Chocolate frosting on top; cut into squares.