

# Peanut-Butter- Fudge Cake

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## Yield

25 squares

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## MYRECIPES

No time to shop? Open up a jar of peanut butter and try one of these sweet or savory recipes.

## Ingredients

2 cups all-purpose flour

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2 cups sugar

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1 teaspoon baking soda

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1 cup margarine

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1/4 cup cocoa

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1 cup water

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1/2 cup buttermilk

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2 large eggs, lightly beaten

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1 teaspoon vanilla extract

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1 1/2 cups creamy peanut butter

## How to Make It

**Step 1** Preheat oven to 350°. Combine flour, sugar and baking soda in a large mixing bowl; set aside.

**Step 2** Melt margarine in a heavy saucepan; stir in cocoa. Add water, buttermilk and eggs, stirring well.

**Step 3** Cook over medium heat, stirring constantly until mixture boils. Add to flour mixture; stir until smooth. Stir in vanilla extract. Pour batter into a greased, floured 13-by-9-inch baking pan.

**Step 4** Bake for 20 to 25 minutes or until a toothpick inserted in center comes out clean. Cool for 10 minutes on a wire rack. Spread peanut butter on warm cake. Cool completely for 30 minutes. Then spread Chocolate Frosting on top; cut into squares.

## Nutritional Information

- Calories 877, • Fat 69g, • Satfat 13g,
- Protein 7g, • Carbohydrate 46g,
- Fiber 4g, • Cholesterol 17mg,
- Sodium 796mg.