

Peanut Butter Sheet Cake
(Connie Page)

2 c flour
2 c sugar
1 tsp baking soda
2 sticks margarine
2 eggs, beaten
½ c milk
1 c peanut butter
1 c hot water
1 tsp vanilla

Sift flour, sugar and soda together then set aside. Melt margarine, and then add eggs, milk, vanilla, water and peanut butter. Beat together and add flour mixture. Pour into a greased sheet cake pan. Bake at 350 for 25 minutes.

While cake is baking, make the icing:

1 lb powdered sugar, sifted
1 stick margarine
½ c peanut butter
¼ c milk

Melt margarine on low heat on stove, and then add rest of ingredients. Continue to heat on low and beat until smooth. Keep stirring to keep it smooth. Pour over cake as soon as the cake comes out of the oven.