# Peanut Butter Cake

*The Tampa Tribune*

## Ingredients

- 3 c. all-purpose flour
- 3 tsp. baking powder
- 1/2 tsp. salt
- 3/4 c. peanut butter
- 1/2 c. shortening
- 1 1/2 tsp. vanilla
- 2 1/4 c. brown sugar
- 3 eggs
- 1 c. Milk

## Instructions

1. Mix flour, baking powder, and salt. Set aside.
2. Cream peanut butter, shortening, and vanilla extract.
3. Beat in brown sugar.
4. Add eggs one at a time, beating well after each addition.
5. Alternately add dry ingredients and milk to the above mixture.
6. Bake in 4 greased and floured cake pans at 350°F for 20 minutes, or bake until cake leaves sides of the pan.
7. Alternatively, pour batter into 36 cupcake liners and bake accordingly.
8. Frost with Peanut Butter Frosting.

**PEANUT BUTTER CAKE** **THE TAMPA TRIBUNE**

3 c. all-purpose flour
3 tsp. baking powder
½ tsp. salt
3/4 c. peanut butter
½ c. shortening
1½ tsp. vanilla
2¼ c. brown sugar
3 eggs

Mix four, baking powder and salt. Set aside. Cream peanut butter, shortening and vanilla extract. Beat in brown sugar. Add eggs, one at a time, beating well after each addition. Then, alternately add dry ingredients and milk to above mixture. Bake in 4 greased and floured cake pans at 350 degrees for 20 minutes.

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Or bake until cake leaves sides of the pan.
Or pour batter into 36 cupcake liners. Frost with Peanut Butter Frosting.

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