

Alice's \$50K Peanut Butter Cake

- 2 C sifted cake flour
 - 1 1/3 C sugar
 - 3 t baking powder
 - 1 t salt
 - 1/2 C shortening
 - 1/3 C peanut butter
 - 2/3 C milk
 - 1/3 C milk
 - 2 unbeaten eggs
1. Sift together flour, sugar, baking powder and salt.
 2. Add shortening, peanut butter and milk.
 3. Beat for 2 minutes at medium speed.
 4. Add 1/3 C milk and the eggs.
 5. Beat for 2 minutes at medium speed.
 6. Pour into 2 greased and floured 8 in layer pans.
 7. Bake at 350° for 30-35 minutes.
 8. Top with Fudge Frosting.

Fudge Frosting

- 1 stick butter
 - 3-4 C sifted powdered sugar
 - 1/2 C cocoa
 - 4-5 T canned milk
 - 1 1/2 t vanilla
1. Combine butter and cocoa over low heat.
 2. Cook, stirring occasionally, until mixture bubbles.
 3. Blend in sugar alternately with milk.
 4. Add vanilla.