

Chocolate Peanut Butter Cake

Extra-rich chocolate cake smothered in a surprisingly easy peanut butter frosting.
Submitted by Clara Rowe. Cake recipe originally from her sister, "Boots" Motter



Chocolate Cake:

3 cups flour
3 cups sugar
3 cups hot water
3 tsp baking soda
3 tsp baking powder
 $\frac{3}{4}$ cup cocoa powder
3 eggs
 $\frac{3}{4}$ cup oil

Peanut Butter Frosting:

1 can creamy vanilla frosting
3 heaping Tbsp peanut butter
3 Tbsp milk or cream

Preheat oven to 375°. Grease and flour a 13x9 pan.

For Cake: Stir together dry ingredients in a large bowl. Add hot water, eggs and oil and stir well. Pour into prepared pan and bake 40 minutes or until cake tests done. Cool completely.

For Frosting: Beat vanilla frosting, peanut butter and milk or cream until smooth. Spread over cooled cake.