

Peanut Butter Cake

Ingredients:

- 1/2 Cup AP flour
- 1/2 cup packed brown sugar (here in the UK I use dark muscovado for this part, which is the topping, and light for the cake)
- 1/4 Cup peanut butter
- 3 Tbsp butter or margarine (butter works better)

Stir together flour and brown sugar, then use a pastry blender to cut in the peanut butter and butter until mixture resembles coarse crumbs. (Usually when I do it it's rather damp and sticky too, which is fine.) Set aside.

In a large bowl, mix:

- 2 Cups AP flour
- 1 Cup packed brown sugar (again, light muscovado in the UK)
- 2 tsp. baking powder
- 1/2 tsp baking soda (bicarbonate)
- 1/4 tsp salt (note, UK peanut butter is slightly less salty than US. I add a little extra salt to make up for it.)
- 1 Cup milk
- 1/2 cup peanut butter
- 1/4 cup butter or margarine, softened
- 2 eggs (WELL beaten. This is a fairly stodgy cake; you want to introduce a lot of air into the eggs to get it to really rise.)

Beat these ingredients on High for three minutes, scraping bowl frequently.

Grease a 13x9x2 baking pan. Pour mixture into it. Sprinkle topping mix over the top.

Bake at 375 (190 UK) for about thirty minutes, test with toothpick.

Don't panic if it smells a little burned. It's the sugar topping.

This cake is much better the second day. It's good the first but excellent after it's had a chance to sit (covered of course) for a while.