

Peanut Butter Candy Cake

4 eggs
2 cups sugar
1 cup milk
1 tsp. vanilla
2 cups flour
1/4 tsp. salt
2 tsp. baking powder
1 cup peanut butter (I use more)
8 oz. milk chocolate chips (I use more)



Beat and beat the eggs. Gradually add the sugar, milk, and vanilla. Then add the flour, salt, and baking powder. Pour into a greased jelly roll pan. Bake 15-20 min at 350. When you get the cake out of the oven, put dollops of peanut butter all over the cake. When it softens and melts a bit, start spreading it out until the entire cake is evenly covered. Let the cake cool, then put it in the freezer for awhile until the peanut butter firms up. Melt the chocolate and spread on top of peanut butter. It'll harden because the peanut butter underneath is cold. Cut into squares.

Recipe from my mother-in-law

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