Double Peanut Butter Cake

350 degrees

½ c creamy peanut butter

¼ c butter, room temp

¾ c sugar

2 eggs

1 ½ c flour

2t baking powder

¼ t salt

¾ c milk

Frosting:

1/3 c chunky peanut butter

3T butter, room temp

¼ c milk

1 ½ t vanilla

3c powdered sugar

Cream peanut butter and sugar. Add eggs one at a time, mixing well after each. In separate bowl combine dry ingredients, add to creamed mixture alternating with milk. Pour into a greased 9” square baking pan.

Bake 30-35min or until toothpick comes out clean. Cool on wire rack.

Frosting: Cream peanut butter and butter. Add sugar, milk and vanilla, mix until smooth. Frost cake.