

## Peanut Butter & Jelly Cake

1/4 CUP SHORTENING  
 1/2 CUP SALTED BUTTER (ROOM TEMP.)  
 1 1/2 CUPS SUGAR  
 3 LARGE EGGS (ROOM TEMP.)  
 1 CUP PEANUT BUTTER (1 USE 1/2 CRUNCHY AND  
 1/2 CREAMY)  
 2 CUPS SELF-RISING FLOUR  
 1 1/2 CUPS WHOLE BUTTERMILK  
 1/2 CUP WATER

With an electric mixer blend together butter and shortening, then add sugar and beat until fluffy. Scrape sides of bowl. Add eggs one at a time while mixing until blended well. Add peanut butter. Add 1 cup of flour then add buttermilk and water. Now add remaining flour and mix for 2 minutes. Spray a 13"x9"x2" sheet pan with baking spray or grease and flour the pan. Pour mix into pan and bake at 350 degrees until done. Take out when toothpick comes out clean in center of cake. Should take about 35-40 minutes.

## Peanut Butter Buttercream

1/2 CUP BUTTER (ROOM TEMP)  
 1/2 CUP SHORTENING (OR BUTTER)  
 1/4 CUP CREAMY PEANUT BUTTER  
 1 TSP. VANILLA EXTRACT  
 5 CUPS POWDERED SUGAR  
 6-8 TBSP. EVAPORATED MILK  
 OR HEAVY CREAM

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With an electric mixer blend butter and shortening until smooth. Add peanut butter, vanilla, and 1 1/2 cups powdered sugar. Mix until creamy. Add milk then remaining powder sugar. Add more milk if needed. It should be light, fluffy, and spreadable.

### To Assemble Cake:

**1 LARGE JAR GRAPE JAM (I PREFER JAM OVER JELLY)**

Leave cake in pan. Ice with a layer of buttercream. Spread jam over the top of icing and swirl.

**Tammy's Tip: See video tutorial to demonstration on how I decorated this cake. If you know how to pipe icing, you can make this cake beautiful as shown in my tutorial!**

*"This cake is IMPRESSIVE and doesn't have to be refrigerated. Super Moist Cake layers!" -Tammy*



**Lemon Goey Butter Cake, Recipe on Page: 77**