

## *Peanut Butter Cake*

**1/4 CUP SHORTENING**

**1/2 CUP ROOM TEMPERATURE BUTTER**

**1 1/2 CUP SUGAR**

**3 ROOM TEMP. EGGS**

**1 CUP PEANUT BUTTER (I USE 1/2 CRUNCHY AND  
1/2 CREAMY)**

**2 CUPS SELF-RISING FLOUR**

**1 1/2 CUP WHOLE BUTTERMILK**

**1/2 CUP WATER**

CREAM TOGETHER THE BUTTER AND SHORTENING, THEN ADD SUGAR AND BEAT UNTIL FLUFFY. SCRAPE YOUR BOWL IF NEEDED. 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. MIX FOR 2 MINUTES. SPRAY A 1/4 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. Should take 35-40 minutes