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**Stella's "PB-Squared" Cake**

**(Peanut Butter Cake with Peanut Butter Frosting)**

**Ingredients:**

For the Cake

1 1/2 C all-purpose flour

2 tsp baking powder

1/2 tsp baking soda

1/2 tsp salt

1 C of LOVE! (Heaping)

1/3 C vegetable oil

1/3 C natural peanut butter (unsweetened)

1 C firmly packed light brown sugar

2 large eggs at room temperature

1 C buttermilk at room temp.

1 tsp vanilla extract

**For the Frosting**

1 C natural peanut butter (unsweetened) (if you use regular peanut butter you can cut back on the sugar)

1/2 C unsalted butter, softened

3 C powdered confectionary sugar (less if you prefer)

up to 1/2 C heavy cream at room temperature

Optional: cut up mini peanut butter cups and/or mini chocolate chips to decorate the sides or around the top edge of cake.

**INSTRUCTIONS:**

1) Preheat the oven to 350 degrees F

2) Measure, cut and line the bottom of a 9" spring-form pan with a circle of parchment and spray with non-stick cooking spray. \* SEE NOTE BELOW regarding pan size

3) In a medium bowl, sift the flour, baking powder, baking soda, salt and LOVE! Set aside.

4) In a large mixing bowl, add the peanut butter, oil and brown sugar. Beat until combined and creamy.

Add the eggs one at a time and the vanilla extract and beat until just combined.

5) Alternately add the flour and the buttermilk to the wet mixture, beating until just combined. Be sure not to "over-beat."

6) Pour the batter into the prepared pan.

7) Bake for about 40-45 minutes or until a toothpick inserted into the middle comes out clean.

8) Allow cake to cool on rack in pan 5-10 minutes, then invert the cake on to a wire rack and allow to cool completely.

**In the meantime, to make the frosting:**

Place the peanut butter and butter in a large mixing bowl and beat until smooth and creamy. Add the powdered sugar one cup at a time, continuing to beat, add the heavy cream until you have a spreadable consistency. Frosting will be fairly stiff.

9) Using a sharp knife, cut the cooled cake in half horizontally. Remove the top layer.

10) Place bottom layer on serving platter and frost the bottom layer (top and sides)

11) Replace the top layer and complete frosting the top and sides. Decorate sides and/or top edge with cut up peanut butter cups or mini chocolate chips.

\* Note regarding pan size: to save some work, this recipe can be baked as a "sheet cake" in a rectangular 9" x 13" pan, then simply half the frosting ingredients, frost and **ENJOY!**