

Cakes

Frosting

Peanut Butter Frosting

Use this frosting with my BANANA CAKE and my BLACK CHOCOLATE CAKE. You are in for a tasty surprise.

ONE LAYER CAKE OR SHEET CAKE

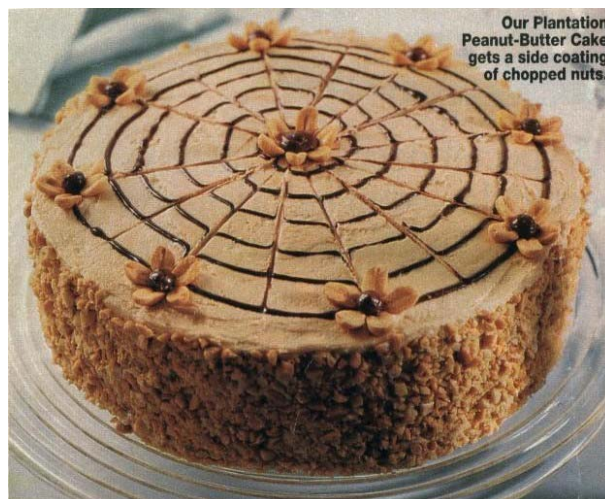
1/3 cup shortening
1/3 cup peanut butter
1/2 cup sugar
1/4 tsp. salt, optional
1/3 cup evaporated milk
1 tsp. vanilla

TWO LAYER CAKE

2/3 cup shortening
2/3 cup peanut butter
1 cup sugar
1/4 tsp. salt, optional
2/3 cup evaporated milk
1-1/2 tsp. vanilla

THREE LAYER CAKE

1 cup shortening
1 cup peanut butter
1-1/2 cups sugar
1/2 tsp. salt, optional
1 cup evaporated milk
2 tsp. vanilla



In large mixing bowl combine shortening, peanut butter, sugar and salt.

Mix at high speed of electric mixer until fluffy.

Turn electric mixer to low and gradually add milk until well blended; add vanilla and mix.

Turn electric mixer on high and beat 5 minutes or until light and fluffy.

NOTE: If frosting is too stiff, add 1 tablespoon of water to frosting and mix on high until frosting is spreading consistency. This frosting keeps well in refrigerator and can be used for many of my cake recipes.