

22 minute cake

Preheat oven to 400 degrees

Brief summary of the recipe.

Ingredients

for cake

- 2 cups of sugar
- 2 cups of flour
- 2 cups of butter
- 1 cup of water
- 3 tablespoons of cocoa
- 1/2 cups of buttermilk (if you dont have butter milk add 1 capful of lemon juice to 1/2 cup milk)
- 2 eggs
- 1 teaspoon of baking soda
- 1 teaspoon of vanilla

for frosting

- 3 tablespoon of cocoa
- 1 stick of butter
- 1/2 cup peanut butter

Directions

for cake

1. mix flour and sugar in large bowl
2. mix butter, water, cocoa in pan and bring to a boil
3. combine flour and sugar with the cocoa mixture
4. mix milk, beaten eggs, baking soda and vanilla together add cocoa mixture
5. put in a pre greased pan then in oven
6. bake for 20 minutes
7. while its baking mix up frosting ingredients adding enough powder sugar and milk to make it easy to spread on cake
8. after it cooks for 20 minutes take it out of the oven and put the frosting on them put it in the oven for the last 2 minutes

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