

FROM THE KITCHEN OF...

BIRDY PRETZELS

PEANUT BUTTER SHEET CAKE

INGREDIENTS: CAKE

450	GRAMS	FLOUR
630	GRAMS	GRANULATED SUGAR
¾	TSP	SALT
1 ½	TSP	BAKING SODA
12	OZ	BUTTER
12	OZ	WATER
3	OZ	CREAMY PEANUT BUTTER
3		EGGS
7	ML	VANILLA EXTRACT
6	OZ	MILK

SERVINGS: 17"X12" SHEET PAN

TIME TO PREP: 20 MINUTES

COOK TIME: 15 - 20 MINUTES

COOK TEMPERATURE: 350°F

DIRECTIONS

- PREHEAT OVEN TO 350°F. GREASE A 17" × 12" SHEET PAN AND SET ASIDE.
- IN A LARGE MIXING BOWL, COMBINE THE FLOUR, SUGAR, SALT, AND BAKING SODA. SET ASIDE.
- IN A SAUCEPAN, COMBINE THE BUTTER, WATER, AND PEANUT BUTTER. PLACE OVER MEDIUM-LOW HEAT AND STIR OCCASIONALLY UNTIL MELTED AND COMPLETELY COMBINED.
- POUR THE WARM PEANUT BUTTER MIXTURE OVER THE DRY INGREDIENTS AND STIR UNTIL SMOOTH. SET ASIDE.
- RINSE THE SAUCEPAN AND SET IT ASIDE—YOU'LL USE IT AGAIN FOR THE FROSTING.
- IN A SMALL BOWL, WHISK TOGETHER THE EGGS, VANILLA, AND MILK.
- TEMPER THE EGG MIXTURE: SLOWLY WHISK A SMALL AMOUNT OF THE WARM CAKE BATTER INTO THE EGG MIXTURE. THIS GRADUALLY BRINGS THE EGGS UP TO TEMPERATURE BEFORE ADDING THEM TO THE REMAINING BATTER.
- POUR THE TEMPERED EGG MIXTURE INTO THE CAKE BATTER AND STIR UNTIL COMPLETELY COMBINED AND SILKY SMOOTH.
- POUR THE BATTER INTO THE PREPARED SHEET PAN AND SPREAD EVENLY.
- BAKE FOR 15-20 MINUTES, OR UNTIL THE CAKE IS GOLDEN BROWN AND BEGINNING TO PULL SLIGHTLY AWAY FROM THE SIDES OF THE PAN.

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FROM THE KITCHEN OF...

BIRDY PRETZELS

PEANUT BUTTER SHEET CAKE FROSTING

INGREDIENTS: FROSTING

6	OZ	BUTTER
3	OZ	PEANUT BUTTER
4	OZ	MILK
480	GRAMS	POWDERED SUGAR
	ML	VANILLA EXTRACT

- ABOUT 5 MINUTES BEFORE THE CAKE IS FINISHED BAKING, BEGIN THE FROSTING. USING THE RESERVED SAUCEPAN, ADD THE BUTTER, PEANUT BUTTER, AND MILK.
- ONCE THE CAKE COMES OUT OF THE OVEN, PLACE THE SAUCEPAN OVER MEDIUM-LOW HEAT. STIR OCCASIONALLY UNTIL THE FROSTING MIXTURE IS MELTED AND COMPLETELY COMBINED.
- REMOVE FROM THE HEAT. ADD THE POWDERED SUGAR AND VANILLA, WHISKING UNTIL SMOOTH AND NO LUMPS REMAIN.
- WHILE BOTH THE CAKE AND FROSTING ARE STILL WARM, POUR THE FROSTING OVER THE CAKE.
- USING THE BACK OF A SPATULA, GENTLY SPREAD THE FROSTING INTO AN EVEN LAYER, ALL THE WAY TO THE EDGES.
- ALLOW THE CAKE TO COOL ON THE COUNTER. ONCE SET, CUT INTO SQUARES, SERVE, AND ENJOY!