

Chocolate Peanut Butter Snack Cake

From the Kitchen of Carol Marvin

Ingredients:

Cake:

- ¼ cup oil
- 1 (2-layer) chocolate cake mix
- 2 eggs
- 1 ¼ cups water
- 1 cup peanut butter chips
- 1 small package instant chocolate pudding (fat free, sugar free, OK)

Peanut Butter Frosting:

- 1 ½ cups sugar
- 6 tablespoons milk
- 6 tablespoons margarine
- ½ cup peanut butter chips

Instructions:

Cake:

1. Pour ¼ cup oil into 13x9" pan.
2. Tilt pan to coat bottom entirely with oil.
3. Stir remaining ingredients with fork for about 2 minutes. Scrape sides and spread batter evenly in pan.
4. Bake at 350 for 35-45 minutes. Cool.

Frosting:

1. Bring sugar, milk and margarine to boil. Boil 30 seconds and remove from heat.
2. Add ½ cup peanut butter chips. Stir until melted.
3. Pour over cooled cake