

## **Peanut Butter Icing**

Courtesy of [www.adventuresinwonderland.com](http://www.adventuresinwonderland.com)

2 cups sugar

½ stick butter

1-5oz. can evaporated milk

1 cup creamy peanut butter

Combine the sugar, butter, and milk in a medium saucepan over medium heat. Heat to 212 degrees (F) on a candy thermometer. Remove from heat and stir in peanut butter until creamy smooth. Place pan into bowl of cool water to cool until mixture reaches 150 degrees (F) on the thermometer. Spread onto yellow cake!

Option: Bake yellow cake in 9 x 13 pan. With cake still in pan, poke holes in cake and pour warm icing over cake.