



# Sweet Childhood Cake

Makes one 8-inch square cake

## Ingredients

Cooking spray, for greasing

$1\frac{1}{2}$  cups all purpose white gold flour

$\frac{1}{2}$  tablespoon baking powder

$\frac{3}{4}$  cup sugar

$\frac{1}{8}$  teaspoon salt

$\frac{1}{3}$  cup vegetable oil

2 large eggs

$\frac{1}{4}$  cup unsweetened smooth peanut butter

$\frac{1}{2}$  cup milk

$\frac{1}{4}$  cup real fruit preserves

## Preparation

1. Preheat the oven to 350°F and spray an 8-inch square baking pan with cooking spray.
2. In a medium bowl, whisk together the flour, baking powder, sugar, and salt.
3. In a separate bowl, combine the oil and the eggs. Mix in the peanut butter, milk and fruit preserves.
4. Add the egg mixture to the flour mixture, beating until incorporated. Transfer the batter to the baking pan and bake for about 20 minutes, until a toothpick inserted in the middle comes out clean. Cool slightly before

serving.