

SNICKERS CAKE



Ingredients

- 4 eggs, separated
- 162 ounce Snickers bars, cut
- 1/4 cup water
- 2 Tbsp smooth peanut butter
- 2 cups unsifted flour
- 3/4 tsp baking soda
- 1/4 tsp salt
- 1 cup butter
- 2 cups sugar
- 3 tsp vanilla
- 1 1/4 cups buttermilk

Preparation:

1. Combine in the top of a double boiler the cut up Snickers bars, water, and peanut butter;
2. Heat and stir until well melted and blended. Cool.
3. Mix together the flour, baking soda, and the salt. Set aside.
4. In a large bowl, cream butter thoroughly, gradually add sugar, and beat until fluffy.
5. Beat in 4 unbeaten egg yolks and add vanilla. Beat in the cooled candy bar mix, mixing until smooth and adding 1/4 cup buttermilk.
6. Stir in the flour and mix alternately with the remaining cup of buttermilk, mixing only until blended.
7. Gently fold in 4 stiffly beaten egg whites.
8. Divide batter evenly into 2 greased and floured 9-inch square pans and bake in a preheated 350-degree oven for 45 to 55 minutes.
9. Cool in pans on rack for 5 minutes; turn out and finish cooling on rack.
10. Serve with sweetened whip cream.