

NABS CAKE

INGREDIENTS

CAKE LAYERS

- 1¼ sticks butter, softened
- 1¾ cups sugar
- 1¾ ounces French vanilla instant pudding mix
- 4 eggs
- 1¾ cups milk
- ¼ cup vegetable oil
- 1 teaspoon Yah's Best gourmet vanilla extract
- 3 cups self-rising flour, sifted
- 1½ cups hoop cheese, grated
- 6 packs Lance Toastchee crackers

Preheat oven to 350°. Spray three 8-inch-square baking pans.

CAKE

1. In the bowl of a stand mixer on medium speed, cream butter until fluffy. In separate bowl, combine sugar and pudding mix and slowly add to butter. Continue to cream on medium speed for 6-8 minutes.
2. Add eggs, one at a time, beating well after each addition.
3. Combine milk, oil, and extract. Alternating on low speed, add flour to butter mixture, beginning and ending with flour. Stop occasionally to scrape down bowl.
4. Gently fold in cheese by hand with spatula.
5. Divide batter equally between baking pans. Bake for 25–35 minutes until done.
6. Cool in pans for 10 minutes. Invert cakes onto cooling racks to cool completely.

PEANUT BUTTER

Put peanuts in food processor, and pulse until fine. Add oil and salt. Continue to pulse to make creamy peanut butter.

NAB CRUMB GARNISH

Open crackers, and remove peanut-butter filling. Crumble crackers into fine pieces.

FROSTING

- 1 cup solid vegetable shortening
- ¼ cup butter, softened
- 1 teaspoon almond extract
- 4 cups powdered sugar, sifted
- 2 tablespoons milk
- 3 tablespoons light corn syrup
- Peanut butter (see recipe)

PEANUT BUTTER

- 2 cups Bakers' peanuts, lightly roasted
- 1 teaspoon vegetable oil
- ½ teaspoon salt

NAB CRUMB GARNISH

- 12 packs Lance Toastchee crackers

FROSTING

1. In the bowl of a stand mixer on medium speed, cream shortening and butter.
2. Add almond extract.
3. Gradually mix in sugar, one cup at a time, scraping sides and bottom of bowl several times.
4. Add milk and syrup, and continue to beat on medium speed until light and fluffy.
5. Blend in peanut butter.

ASSEMBLY

1. Place bottom layer on cake plate. Spread frosting on top of layer.
2. Lay crackers (four rows of four whole crackers) across, and press gently into the frosting.
3. Lightly spread more frosting across top of crackers, and top with second cake layer.
4. Repeat frosting-crackers-frosting layering. Top with third cake layer.
5. Frost top and sides of cake.
6. Sprinkle cracker crumbs evenly over top and sides of cake. Press into frosting.