## **Sweet Treat For Fall Celebrations**



(NAPSA)—Is a family member celebrating a birthday? Or are you getting together with friends to cheer on your favorite football team? Make any occasion more fun with a great tasting treat like this cake made with everyone's favorites: peanuts, peanut butter and a chocolate candy bar. The cake is quick and easy to make, because you start with a cake mix. For more peanut flavor, the recipe calls for stirring peanut butter into the can of vanilla frosting. Because the cake is baked in a 9 x 13 pan, it's a cinch to tote and serve.

If you have an upcoming celebration that you want to make extra special, the Pillsbury Doughboy can help. Enter the Pillsbury "Let the Doughboy Help you Celebrate" contest and you could win a party valued up to \$3,000. Look for contest details at www.pillsbury.com/celebrate. The deadline for entering is Oct. 31, 2001.

## Peanuts 'n Candy Cake

Cake

- 1 (18.25-oz.) Pillsbury Moist Supreme Yellow Cake Mix
- 1 cup unsalted roasted peanuts, finely chopped
- 1 cup water
- ½ cup oil
- 3 eggs

**Topping** 

- 1 (16-oz.) can Pillsbury Creamy Supreme Vanilla Frosting
- ½ cup peanut butter
- ½ cup unsalted roasted peanuts, coarsely chopped
- 1 (2.1-oz.) Nestle® Butterfinger® bar, coarsely chopped
- % cup candy corn or 16 candy pumpkins

Heat oven to 350°F. Grease and flour 13 x 9 inch pan. In large bowl, combine all cake ingredients; beat at low speed until moistened. Beat 2 minutes at high speed. Pour into greased and floured pan.

Bake at 350°F for 30 to 40 minutes or until toothpick inserted in center comes out clean. Cool 1 hour or until completely cooled.

In medium bowl, combine frosting and peanut butter; stir until smooth. Spread evenly over cake. Sprinkle with ½ cup chopped peanuts and candy bar. Arrange candy corn or pumpkins on cake. 16 servings.

High Altitude (Above 3,500 feet): See package for directions. Nestle® Butterfinger® bar is a registered trademark of Nestlé USA, Inc.