Peanut Butter Cream Frosting

I did a somewhat thin layer on a 9"x13" so maybe do heaping of all the ingredients or could double if doing 2 cake rounds.

Assuming the cake will be cut into 3x2x2 squares or 3 rows of 6 columns=18.

1/4	cup	peanut butter	1	Tbs	nondairy milk if needed to soften	
4	Tbs	Fleischman's unsalted margerine sticks	3/4	tsp	vanilla extract	
3/4	cups	powdered sugar				

Procedure

1 Put bowl and all ingredients into refrigerator so the margarine will not melt during the making.
2 Remove the bowl from the refrigerator and whip margarine on low while working your way up to high until it is smooth. This should take about 30 seconds.
3 Add the confectioners' sugar and beat on high until the sugar has been moistened by the margarine, about another 30 seconds. Scrape the sides of the bowl down towards the center with a spatula.
4 Beat together remaining ingredients in a mixer until smooth. Frost immediately.

Servings: 18 of cake or 12 cupcakes worth of frosting

Nutrition Facts

Nutrition (per serving): 40 calories, 33 calories from fat, 3.8g total fat, 0mg cholesterol, 17.4mg sodium, 27mg potassium, <1g carbohydrates, <1g fiber, <1g sugar, <1g protein.

Source

Author: http://www.veganbaking.net/recipes/cake-decorating/frostings/rich-peanut-butter-frosting
Source: http://vegweb.com/recipes/peanut-butter-frosting-0

Author Notes

combined these 3 recipes